

Appetizers

SESAME SEARED AHI TUNA ~ 14
Soy Sauce, Wasabi

COCONUT SHRIMP ~ 14
Coconut, Pineapple Ginger Chutney

STEAMED PACIFIC CLAMS ~ 12
Lemon Garlic Butter Sauce, Crustini Toast

"BLT" SALAD ~ 8
Iceberg Lettuce, Cherry Tomatoes, Bacon, Cucumber,
Blue Cheese Dressing

BOURSIN MUSHROOMS ~ 9
Boursin Cheese Filled Mushroom Caps, Tempura Fried,
Horseradish Dipping Sauce

CAESAR SALAD ~ 8
Romaine Hearts, Parmesan Reggiano Cheese,
White Anchovy, Croutons

Entrées

Served with choice of House Salad or Lobster Bisque

Prime Rib

100% USDA Certified Choice 28-day Aged Beef, Rock Salt Roasted
Served with Potato Puree, Seasonal Vegetables, Au Jus & Horseradish Cream

8 OZ ENGLISH CUT ~ 19

12 OZ PRIME RIB ~ 28

10 OZ PRIME RIB ~ 24

16 OZ PRIME RIB ~ 34

32 OZ PRIME RIB ~ 54

Blackened Add 2

House Specialties

FILET MIGNON ~ 8 OZ 28 ~ 10OZ 34
Sauce Béarnaise
Choice of Potatoes & Fresh Vegetables

RACK OF LAMB ~ 36
Rosemary & Garlic Marinated
Choice of Potatoes & Fresh Vegetables

BROWN SUGAR BRINED PORK CHOP ~ 24
Choice of Potatoes and Fresh Vegetables

16OZ RIB EYE STEAK ~ 34
Choice of Potatoes & Fresh Vegetables

SAN FRANCISCO CIOPPINO ~ 32
Clams, Mussels, Shrimp, Scallops & Lobster
in a Tomato Garlic Broth

CHICKEN MARSALA ~ 20
Asparagus, Mushrooms & Rigatoni Pasta in a Marsala Sauce

FILET OSCAR ~ 34
Jumbo Lump Crabmeat, Asparagus, Béarnaise & Demi

FISH OF THE DAY ~ (MARKET PRICE)
Choice of Potatoes, Vietnamese Vegetable Slaw,
Soy Butter

MAINE LOBSTER TAIL ~ 49
Two 5 oz Cold Water Tails, Drawn Butter, Lemon
Choice of Potatoes & Fresh Vegetables

GRILLED VEGETABLE RAVIOLI ~ 20
Pomodoro Sauce, Parmesan Cheese & Garlic Bread

Desserts & Beverages

FRESHLY BAKED & PREPARED AMERICAN CLASSICS ~ 6.50

HOT COFFEE, GOURMET TEA & SOFT DRINKS ~ 2.50

Parties of 8 or more an 18% gratuity charge will be added