

## MAIN COURSE

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### **8 OZ CENTER CUT FILET MIGNON 59**

*Cabernet Demi Glacè*

*served with vegetables du jour & Gruyère pommé aligot*

*GF without Demi Glacè*



### **USDA PRIME 14 OZ RIBEYE 62**

*Chimichurri*

*served with vegetables du jour & Gruyère pommé aligot*

*GF*

### **SHRIMP AND SCALLOP SCAMPI 35**

*spaghetti with lobster consomme, white wine, garlic-lemon butter,  
baby tomatoes, English peas, parmesan cheese*

### **JUMBO LUMP CRAB CAKES**

*baby potatoes, broccoli florets, red onion, sweet peppers,  
sweet pickle remoulade*

*Single 29 Double 49*

### **HERB ROASTED RACK OF LAMB 38**

*olive oil and umami poached oyster mushrooms, cauliflower florets,  
baby carrots, sweet potato mousse, tart cherry gastrique*

*GF without mushrooms*

### **GRILLED SALMON 32**

*coconut-carrot puree, heirloom rice, snow peas,  
sweet peppers, toasted sesame seeds, sweet herb vinaigrette*

*GF*

### **FREE RANGE AIRLINE CHICKEN BREAST 29**

*butternut squash, broccoli florets, couscous,  
lemon-basil pistou*

*GF*

### **VEGETABLE PASTA PRIMAVERA 26**

*couscous with roasted vegetable medley,  
burst tomatoes, basil pistou*

*V*

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V - Vegetarian

VG - Vegan

GF - Gluten-free

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.