

MAIN COURSE

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*

GF

JUMBO LUMP CRAB CAKES

*baby potatoes, broccoli florets, red onion, sweet peppers,
lemon-herb compound butter, sweet pickle remoulade*

Single 29 Double 48

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 31

*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

GF; VG

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.