

GLUTEN FRIENDLY

SEAFOOD BAR

JUMBO SHRIMP 15

housemade cocktail sauce

***OYSTERS ON THE HALF SHELL 18/36**

citrus chile vinaigrette & housemade cocktail sauce

***ALASKAN KING CRAB MP**

drawn butter & housemade cocktail sauce

SALADS

BLT WEDGE 13

*Carr Valley blue cheese, red wine vinaigrette,
Jones Farm Bacon, heirloom tomatoes, green onion,
chopped egg & iceberg lettuce*

FILET MIGNON (8oz)

SIMPLY GRILLED 52

Special Filet Options

***MUSHROOM CRUSTED 4**

bordelaise sauce

***CAJUN STYLE 6**

cajun cream sauce & red wine onions

***BLUE CHEESE 4**

***'AU POIVRE' 4**

black pepper crust & Cognac cream

OTHER PREMIUM CUTS

***NEW YORK STRIP (14 oz.) 53**

***RIBEYE (14 oz.) 54**

D/C FAVORITE

***BONE-IN RIBEYE (20 oz.) 65**

SURFS UP ADD-ONS

8 oz Lobster Tail MP

Shrimp Scampi 14

ENHANCEMENTS

Blue Cheese 4

SAUCES 4

Mushroom Madeira

Bearnaise

Bordelaise

Brandy Green Peppercorn

Horseradish Cream

SAUCE TRIO 4

A sampling of Three Sauces

D/C FAVORITE

***BONE-IN TOMAHAWK (48 oz.) 165**

*D/C PRIME RIB

sea salt crusted, garlic jus, horseradish cream AVAILABLE SATURDAYS

12 oz. 42

16 oz. 47

20 oz. 52

ENTRÉES

***BROILED LOBSTER TAILS MP**

garlic citrus butter

***MISO GLAZED SEABASS 42**

pickled ginger

***QUICK SMOKED SALMON STEAK 38**

pink peppercorn beurre blanc

ROSEMARY GARLIC HALF CHICKEN 33

lemon caper butter sauce

PISTACHIO PESTO PASTA 22

*asparagus, peas, cured tomato, lemon
add shrimp sauté + \$16*

DOUBLE BONE PORK CHOP 31

pork jus

SIDES

served individual or family-Style

RUSSET BAKED POTATO 8

as you like it

GARLIC MASHED POTATOES 6/10

russet potatoes & sweet cream butter

HASH BROWNS 13

add onions, bacon, bleu or cheddar cheese

STEAMED BRUSSELS SPROUTS 7/11

white balsamic aioli

JUMBO ASPARAGUS 10/14

grilled or steamed & bearnaise sauce

BOURBON GLAZED MUSHROOMS 9/13

STEAMED BROCCOLI 8/10

cheddar or hollandaise

CREAMED CORN 8/12

SWEETS

VANILLA CRÈME BRÛLÉE 10

**DOUBLE
CUT[®]**