

Executive Menu

APPETIZERS

Wagu Kobe Beef Carpaccio- With shaved Asiago, Chili infused Tuscan Extra Virgin Olive Oil and Baby Capers 10.95

Oysters Rockefeller- (Original New Orleans Style) ½ dozen - 9.95 or 1 dozen 16.95

Scottish Smoked Salmon- With Roasted Red Peppers and Mascarpone Cream 11.95

Snow-Crab Claws- Drizzled with coconut lime dressing on mango and orange chutney 12.95

Home Cured Asparagus- Wrapped in Imported Prosciutto served with Aioli Sauce 9.95

STEAKS, CHOPS, SEAFOOD & PASTA

20 oz Porterhouse- Roasted to perfection and topped with a Bourbon Demi Sauce 42.00

16 oz French Cut Bone-In Rib Eye- Roasted Sicilian style with a Savory Herbed Bread Crumb and Demi Glaze 42.00

16 oz Filet Mignon- Served with a Portabella Mushroom braised with Dijon and Port Wine 42.95

Australian Lobster Tail- With your choice of sauce (Fra Diavolo , Roasted Roma Tomato or Brandy Cream) served over Linguine or served with the daily sides. **Market Price**

Chilean Sea Bass- Blackened served over Fire Roasted Spinach 26.95

Alaskan King Crab Legs- Pre-split grilled and served with a citrus butter **Market Price**

Lobster Ravioli in Rainbow Pasta- Served in Fra Diavolo sauce. 22.95

Risotto Crab Claws, Shrimp and Asti- Imported Arborio rice with snow crab claws, gulf shrimp, sweet peas, roasted garlic, Asti Spumante and a touch of fresh cream. 24.95

All our steaks are aged a minimum of 40 days and can be prepared any style you prefer.
Add \$3.00 for split plate charge. 18% Gratuity will be added to parties of six or more.