



Dinner Specials

Appetizers

Shrimp Cocktail – 24

Colossal shrimp, horseradish cocktail sauce, garnished with fresh sprouts

Entrees

Anderson Ranch Grilled Rack of Lamb – 46

Roasted asparagus, garlic whipped potatoes, minted demi-glaze

Wild King Salmon, Chimichurri Tiger Prawns - 46

Grilled polenta, grilled asparagus, charred tomato oil

8 oz. Citrus Seared Maple Farms Duck Breast – 38

Grilled polenta, roasted broccolini, mandarin chipotle glaze

8 oz. Filet Mignon with 6 oz. Maine Lobster Tail – 70

White truffle whipped potato, grilled asparagus, red wine beurre blanc

32 oz. Tomahawk Ribeye for Two – 110

Your choice of roasted garlic or white truffle whipped potato, and grilled asparagus or mixed seasonal vegetables