

CHEF'S FEATURES

MAHI MAHI

6OZ GRILLED MAHI MAHI FILLET WITH PEPPERONATA SAUCE, SAUTÉED BROCCOLINI AND OVEN ROASTED TOMATO AND BASIL ORZO PASTA.

SALMON

BLACKENED SALMON FILLET SERVED OVER GRILLED HERB POLENTA, OVEN ROASTED BRUSSEL SPROUTS WITH PROSCIUTTO AND SAUTÉED SPINACH.

DRY AGED NY STRIP

IN-HOUSE DRY AGED CERTIFIED ANGUS BEEF GRILLED TO YOUR SPECIFICATION, SERVED WITH FRESH HERB TRI-COLORED FINGERLING POTATOES AND GRILLED ASPARAGUS AND FINISHED WITH TRUFFLED DEMI GLACE.
10OZ STRIP, 20OZ STRIP, 30OZ STRIP

CHICKEN PICCATA

CHICKEN BREAST SAUTÉED WITH LEMON, CAPERS, PARSLEY, GARLIC WHITE WINE BUTTER AND SERVED WITH HOUSEMADE LINGUINE AND CHEF'S CHOICE OF FRESH VEGETABLES.

*WHILE SUPPLIES LAST