



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

Wood Fire Bruschetta 10.95

fresh mozzarella, tomato, kalamata olive, fresh basil, balsamic reduction

Shrimp Po' Boy 17.95

tempura shrimp, spicy remoulade sauce, baguette, choice of side

Potato Crusted Salmon 24.95

shredded potato, herbs, grilled asparagus, lemon butter sauce

PRIME RIB after 5pm

Thursday, Friday & Saturday

seared & slowly roasted over rock salt, mashed potatoes, beef au jus, horseradish cream

Queen Cut 32.95

King Cut 39.95

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.