

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 Recipe) ½ dozen - 9.95 or 1 dozen - 16.95

Irish Smoked Salmon- with Roasted Red Peppers and Mascarpone 11.95

Snow-Crab Claws- drizzled with coconut lime dressing placed on mango and orange chutney 9.95

Home Cured Asparagus- wrapped in Imported Prosciutto drizzled with Aioli Sauce 10.95

STEAKS & CHOPS

20 oz Porterhouse- roasted to perfection and topped with a Bourbon Demi Sauce 32.95

20 oz T- Bone- roasted to perfection and served with a Bourbon Demi Sauce 32.95

16 oz French Cut Bone-In Rib Eye- roasted Sicilian style with a Savory Herbed Bread Crumb and Demi Glaze 32.95

16 oz Filet Mignon- served with a Portabella Mushroom braised with Dijon and Port Wine 36.95

New Zealand Free Range Lamb Rib Chops- (full rack) with Goat Cheese and Herb Crusted 32.95

Alaskan King Crab Legs added to any Steak or Chop 24.95

8 oz Australian Lobster Tail added to any Steak or Chop Market Price

SEAFOOD

8 oz 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 24.95

Alaskan King Crab Legs- pre-split grilled and served with a citrus butter 39.95

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.