



Salmon

Fresh peak season Copper River Sockeye Salmon is broiled and topped with Bourbon Maple Glaze 32

Lobster Tail

14 oz. cold water Canadian Lobster Tail is broiled and served with a side of melted butter 59

Stuffed Chicken Breast

100% Natural chicken breast is stuffed with a creamy blend of Spinach, Artichoke and Provolone, then rolled in breadcrumbs and baked 28

Cajun Filet Medallions

(4) 2oz. Beef tenderloin medallions are marinated in a special blend and seared. Served Rare, Medium, or Well Done 34

Filet Mignon

8 oz. USDA Choice Filet Mignon is grilled to temperature of your liking and topped with house-made Roasted Garlic-Herb compound butter 49

Prime Rib

Rubbed in spices, slow-roasted then soaked in Au Jus and finished on the grill Served at the temperature of your liking with a side of creamy horseradish sauce

10 oz. 31 **14 oz.** 37 **16 oz.** 42

Side of Local Asparagus 6