



Copper River Sockeye Salmon

Peak season Copper River Sockeye fillet is broiled and topped with Bourbon Maple Glaze 29

Canadian Lobster Tail

14 oz. cold water Canadian Lobster Tail is broiled and served with butter 59

Delmonico Ribeye with Red Wine Shallot Sauce

16 oz. USDA Choice bone-in ribeye steak is grilled to the temperature of your liking and topped with a savory red wine shallot sauce 51

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

Cajun Beef Filet Medallions

Beef Tenderloin Medallions are marinated and then seared.
Served Rare, Medium or Well Done 32

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