

with Grilled Focaccia \$15

Steak Crostini

Seared Beef Tenderloin, Caramelized Shallots, Gorgonzola & Horseradish Aioli

\$16

Seared Sea Scallops

Sweet Pea Puree, Parmesan Crisps & Red Wine Reduction \$18

## Entree

Herb Broiled Scallops

Roasted Fingerling Potatoes, Asparagus & Truffle Hollandaise \$38

Garlic Butter Poached Lobster Tail

Roasted Red Pepper Mashed Potatoes, Mixed Vegetable & Clarified Garlic Butter

\$40

**Surf n Turf** Filet Mignon, Shrimp Risotto, Asparagus & Truffle Hollandaise \$38

Slow Roasted Prime Rib

Choice of Starch, Mixed Vegetables & Porter Au Jus Queen \$30

King \$34

## Soup

**Lobster Bisque** Focaccia Croutons & Asiago Cup \$6 Bowl \$10