

Fire

Signature Delmonico Grilled Ribeye	44
16 oz Prime Ribeye served with Sautéed Wild Mushroom Blend, Roasted Garlic Red Bliss Mashed Potatoes, Seasonal Vegetable and Foyot Sauce	
Filet Oscar	48
8 oz Filet Mignon topped with Jumbo Lump Crabmeat, Béarnaise Sauce and Grilled Asparagus with Roasted Garlic Red Bliss Mashed Potatoes	
Filet Mignon	36/40
6oz/8oz Tenderloin of Beef grilled to perfection and served with Wild Mushroom Risotto, Seasonal Vegetable and Port Wine Demi-Glace	
Rack of Lamb	40
Frenched New Zealand Rack of Lamb with Basil Red Bliss Mashed Potatoes, Grilled Asparagus and garnished with a Balsamic Mint Glaze	
Chicken Marsala	29
Chicken Scaloppini served with a Marsala Wine Sauce, Garlic Mashed Potatoes and served with Seasonal Vegetable	

Water

Chilean Sea Bass	42
Pan seared and served with Truffle Red Bliss Mashed Potatoes, Grilled Asparagus And finished with a Lemon Beurre Blanc	
Truffle Scallops	38
Sautéed Scallops served with Garlic Red Bliss Mashed Potatoes, Grilled Asparagus finished with a Truffle Butter Sauce	
Dover Sole Meunière	46
From the English Channel, Pan seared in a White Wine, Garlic, Lemon and Caper Sauce served with Herbed Risotto and Grilled Asparagus	
Seafood Pappardelle	37
Sautéed Lobster Tail, Clams and Shrimp topped with fresh Parmesan Cheese and Served in a Classic Scampi Sauce over Pappardelle Pasta or Gluten Free Penne	

Fifth Element

2 Pan Seared Scallops	15	4 oz Lobster Tail	16	4 Grilled Jumbo Shrimp	11
		2 oz Foie Gras	13		

Whole Alaskan King Crab 5-9 LB Average

Served with Choice of Two Sides

Allow at least 30 minutes preparation time & subject to availability
(Market Price)

Meat Temperatures

Pittsburg (charred outside & rare center) **Rare** (red cool center)
Medium Rare (warm red center) **Medium** (pink) **Medium Well** (trace amount of pink)
Well Done (gray-brown throughout)

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness. 20% Gratuity will be added to parties of seven (7) or more.

Split Plate Charge on all Entrees 5

Executive Chef: Devin Odom

Sous Chef: Eric Oakley