

# Water

<b>Chilean Sea Bass</b> Pan seared and served with Truffle Red Bliss Mashed Potatoes, Grilled Asparagus And finished with a Lemon Beurre Blanc	42
<b>Truffle Scallops</b> Sautéed Scallops served with Garlic Red Bliss Mashed Potatoes, Grilled Asparagus finished with a Truffle Butter Sauce	38
<b>Dover Sole Meunière</b> From the English Channel, Pan seared in a White Wine, Garlic, Lemon and Caper Sauce served with Herbed Risotto and Grilled Asparagus	46
<b>Seafood Pappardelle</b> 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	37
<b>Chef Sea Special</b> Brought in daily created with fresh ingredients to what will be a memorable experience. Served with Starch and Seasonal Vegetable	Market

## **Whole Alaskan King Crab** Straight from the Bering Sea 5-9 LB Average

Served with Choice of Two Sides.  
Allow at least 30 minutes preparation time  
Subject to availability  
(Market Price)

### WEDNESDAY DINNER SPECIAL

#### **Oven Roasted Prime Rib**

\$39.95

(Limited Quantity)

Sunday through Thursday Happy Hour

In The Lounge Only

1/2 priced cocktails from 5-7pm

(Not available on Holidays & Special Events)

General Manager: Blane Dickerson

*Please use your cell phone outside as to not disturb other guests. No caps in the dining-room please.*