

Water

Chilean Sea Bass	44
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	
Chef's Sea Special	Market
Prepared daily and created with Fresh Ingredients using Local Farmers	
Fresh Mediterranean Ravioli	26
Delicately Stuffed Ravioli with Red & Yellow Peppers, Zucchini, Goat Cheese & Fresh Herbs, served with Mixed Greens, Capers, Olives & Chopped Basil simply finished with Extra Virgin Olive Oil Drizzle	

Whole Alaskan King Crab Straight from the Bering Sea 5 to 10 LB Average

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

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.