Entrée Features

Blackened Chili Lime Salmon* 39

Chilean Salmon, blackened, served on a bed of creamy grits and bacon Brussel sprouts topped with a sweet chili lime glaze

NY Príme Stríp Steak* 42

NY Prime Strip. Served with potatoes au gratin, and your choice of butter.

Lobster Rísotto 49

South African lobster tail butter poached, served atop a rich spinach and lobster cream risotto.

Charbroiled Ribeye* 44

USDA Prime ribeye served over asparagus spears.

Sesame Panko Crusted Ahí Tuna 39

Black sesame and spiced panko crusted sashimi grade tuna, served over broccolini and asparagus with a rich tamari glaze.

Jambalaya Pasta 39

Scratch fettucine pasta sauteed with red shrimp, chicken, mushrooms, tomato, sausage, roasted peppers, with a Cajun seasoned cream sauce.

Chicken Parmesan 29

Boneless free-range chicken breast cutlet pan-fried, with marinara. fontina and parmesan cheeses.

Filet Tips* 32

Beef tenderloin medallions served over sautéed fingerling potatoes, sliced andouille sausage, and mushrooms, dressed with a red wine reduction.

Rack of Lamb* ½ Rack 36 Full Rack 52

House spiced New Zealand lamb paired with Yukon Gold mashed potatoes, heirloom carrots, and served with a rich Vindaloo demi.

Shrimp and Grits 34

Blackened, wild caught Royal Red shrimp with stone ground fontina grits & fresh vegetable succotash.

Barrel-Cut Filet* 64

10 Ounces of **AWARD WINNING** 1855 Nebraska Beef broiled to perfection served with creamy whipped mashed potatoes.

<u>Vegan & Vegetarían</u>

Caulíflower Steak 22 Vegan

Broiled cauliflower steak, basted with smoked chili and garlic sauce. Served over a bed of extra-long grain basmati rice.

Zucchíní Noodles & Corn Cakes 23 Vegetarian

Our signature zucchini fettuccini sauteed with garlic. Alongside garden cakes and a cool oregano gremolata crema.

*Consumption of raw or undercooked meats, poultry, seafood, or eggs may increase the likelihood of contracting foodborne illness.

<u>Ala Carte</u>

- Creamy Mushroom Risotto 7
 - Cheese Gríts 7
- Yukon Gold Mashed Potatoes 5
 - Mixed Vegetable Medley 7
- Potatoes Au Gratín 9
- Grílled Asparagus Spears 7
 - *Fingerling Potatoes* 6
 - Heirloom Carrots 6