

Lobster

Live Maine Lobster
\$30 per pound

Cold Water 8 oz Lobster Tail
\$29 each

Chef's Features

APPETIZERS

French Onion Soup \$8
Perfectly paired with a glass of Sauvignon Blanc, Kim Cramford, Marlborough, New Zealand \$13

Spicy Lobster \$18
Succulent lobster, lightly fried, tossed in a spicy cream sauce and served with a tangy cucumber salad.
Suggestive Wine Pairing: Riesling, Kabinett, Eilenz Aylar Kupp, Mosel-Saar-Ruwer, GR Glass: \$12 Bottle: \$48

ENTREES

Garlic Crusted Halibut \$33
Garlic crusted Halibut served over blackened potatoes and topped with butter.
Suggestive Wine Pairing: Pinot Grigio, Santa Margherita, Valdadige, Italy Glass: \$16 Bottle: \$64

Prime Rib 12oz: \$31
16oz: \$40
Slow roasted in rock salt for an even temperature throughout and an amazing amount of flavor. Available in 12 oz. and 16 oz. cuts. Friday and Saturday only.
Limited quantities

DESSERT

Turtle \$8
Warm fudge brownie topped with vanilla bean ice cream, chopped pecans, whipped cream and finished with warm caramel sauce.
Suggestive Wine Pairing: Degiorgis, Moscato d' Asti, Piedmont, IT, 2008 Glass: \$11 Bottle: \$44

The noted selections may be new items or enhancements to current favorites. We look forward to your feedback.

Your Chef,
Mikell Perry