

Features

STARTER

GRILLED OCTOPUS \$14 *Pork belly, roasted fingerlings, red pepper coulis*

SEARED SCALLOPS \$15 *Bacon jam, butternut squash puree, crispy onions*

ENTREES

WHOLE BRONZINO \$37 *Roasted, confit fingerling potatoes, broccolini, caper cream sauce*

ALASKAN KING CRAB \$49 *1-pound Alaskan king crab cluster, garlic parmesan fries, house made coleslaw*

SURF & TURF \$59 *8oz Filet Mignon, 4oz Maine lobster tail, 4oz broiled crab cake, white cheddar mashed potatoes, honey glazed carrots*

WHOLE BONELESS TROUT \$35 *Parmesan crusted, golden mashed potatoes, grilled asparagus, lemon cream sauce*

CHILEAN SEA BASS \$41 *Pistachio crusted bass, butternut squash risotto, sauteed spinach, honey butter*

SWORDFISH \$35 *Blackened, coconut rice, grilled broccolini, peach salsa, sweet chili glaze*

STUFFED SALMON \$37 *Crab, scallop & shrimp stuffed, sweet potato & bacon brussel sprout hash, garlic honey glaze*

CRISPY FRIED DUCK \$37 *1/2 Jurgielewicz duck, vegetable lo mein, sweet soy ginger glaze*