

Features

SIPS

SPICED APPLE SANGRIA \$12

Apple brandy, citrus vodka, toasted fall spices, white wine, orange, soda water

STARTERS

GRILLED OCTOPUS \$14

Pork belly, roasted fingerlings, red pepper coulis

SHRIMP TOAST \$12

Blend of shallots, shrimp and parmesan cheese, over toasted brioche, lemon aioli

ENTREES

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, asparagus

CHILEAN SEA BASS \$41

Pistachio crusted bass, butternut squash risotto, broccolini, honey butter

WORDFISH \$35

Blackened, coconut rice, grilled broccolini, peach salsa, sweet chili glaze

STUFFED SALMON \$37

Crab, scallop & shrimp stuffed, sweet potato mash, sauteed spinach, garlic honey glaze

CRISPY FRIED DUCK \$37

1/2 Jurgielewicz duck, vegetable lo mein, sweet soy ginger glaze

DESSERT

BREAD PUDDING

Chocolate Chip Banana Bread topped with Creme anglaise