

## Dinner Entrées

OFFERED WEDNESDAY-SUNDAY AT 5PM

**Cashew Crusted Halibut** . . . . \$34  
coconut-corn subric, white  
polenta, ginger, baby corn

**Roasted Organic Chicken Breast** . . . \$29  
toybox squash, spiced  
zucchini bread, sungold  
tomato jam,  
cucumber-yogurt sauce

**Smoked St. Louis Ribs** . . . . . \$33  
mango-corn salsa, shishito  
peppers, hush puppies

🌱 **Black Pepper Tagliatelle** . . \$19  
brentwood corn, goldbar  
squash, zucchini, preserved  
lemon & mint  
+ *shrimp-\$9 chicken- \$6*

## From The Grill- served a la carte

**Airline Chicken Breast** . . . . . \$24

**14oz Pork Chop** . . . . . \$28

**Ora King Salmon Filet** . . . . . \$20

## Flannery Beef Reserve

**8oz Filet Mignon** . . . . . \$51

**10oz Filet Mignon** . . . . . \$61

**14oz 28-Day Dry Aged Ribeye** . . . . . \$53

**16oz Bone-In 28-day Dry Aged New York Strip** . . . . \$42

**28oz Dry Aged Bone-In Ribeye "Jorge" Steak** 90  
please allow 45 minutes to prepare

### Choice of Sauce

Red Wine Demi Glaze  
Creamy Horseradish

12 year Balsamico  
Au Poivre

Chimichurri  
Bernaise

## Perfect Pairings

**Foie Gras Butter** \$6   **Shaft's Blue Cheese Crust** \$4   **Scampi Shrimp** \$12

**Maitre d'Hotel Butter** \$5   **Oscar Style** . . . . \$20   **6oz Lobster Tail** \$30  
2oz dungeness crab, bernaise

## Finishing Touch

**Corn Succotash** \$5   **Grilled Asparagus** \$5   **Mashed Potatoes** \$6

**Sautéed Mushroom** \$6   **Truffle Mac & Cheese** \$10   **Garlic Spinach** \$5

**Roasted Vegetables** \$6   **Parmesan Risotto** \$6   **Baked Potato** \$8

**Thank You For Dining With Us!**

**EXECUTIVE CHEF- RAY SILVA**  
**JULY 2022**