THREE-COURSE
PRIX FIXE MENU

SUNDAY–THURSDAY • 5PM–10PM
$59 PER PERSON

STARTER

LOBSTER BISQUE
Lobster, Crème Fraîche, Brandy

–OR–

CHOPPED SALAD
Romaine, Red Onion, Grilled Corn, Blue Cheese, Dry Cranberries, Candied Walnuts, Creamy White Balsamic Dressing

ENTRÉE

RIBEYE CAP
8 oz. Ribeye, Whipped Potatoes, Bordelaise

–OR–

ROASTED CHICKEN
Chickpea Ragout, Frisée Salad, Smoked Onion Jus

–OR–

SKUNA BAY SALMON
Asparagus, Hollandaise

DESSERT

PETITE KEY LIME BAR
Graham Cracker Crust, Raspberry Coulis

–OR–

PETITE GOOEY BUTTER CAKE
Vanilla Bean Ice Cream, Anglaise Sauce

Tax and gratuity not included. Substitutions politely declined. Must be 21 years old to consume alcohol. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.