

## Dinner Specials

(Available after 4pm)

### Roast Prime Rib

Slow roasted to perfection, with mashed potato, fresh vegetable medley, au jus and popover  
**\$28 (Available Friday/Saturday PM only)**

### Surf and Turf

2-3oz tenderloins topped with béarnaise sauce and a 5oz oven baked lobster tail ~ mashed potato and asparagus  
**\$30**

### Halibut Special

Pan seared with roasted butternut squash, asparagus, dried cranberry risotto ~ topped with mango salsa  
**\$30**

### Yellowfin Tuna Special

Blackened medium rare served with lobster risotto, seaweed salad, avocado and tomato salsa finished with wasabi and pickled ginger  
**\$29**

### Swordfish Special

Grilled; steamed jasmine rice, one stuffed shrimp, asparagus and saffron beurre blanc  
**\$30**

### Vegetarian Special

Roasted butternut, tomato, mushroom, dried cranberries sautéed with shallots and garlic finished with basil sherry cream and tossed with marscapone, spinach and sundried tomato ravioli  
**\$16 (add seared scallops \$32)**

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## Fresh List

Served with choice of starch and fresh vegetable

Salmon  
\$26

Swordfish  
\$28

Tuna  
\$27

Halibut  
\$28

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## Market Prices

### 1 1/4# Lobster

Steamed \$28 Baked Stuffed \$38

### Fried Clams (whole belly)

with cole slaw and fries  
**\$27**

### Fried Oysters

with cole slaw and fries  
**\$21**