

Dinner Specials

Surf and Turf

2-3oz tenderloins topped with béarnaise sauce and a 5oz oven baked lobster tail ~ mashed potato and asparagus
\$33

Roast Prime Rib (Fri and Sat only)

Slow roasted to perfection; mashed potato, fresh vegetable and au jus
\$28

Halibut Special

Pan seared on sautéed portobello, asparagus tips, Israeli cous cous and quinoa with a prickly pear gastrique
\$31

Colossal Shrimp

Blackened; with creamy butternut squash, roasted chourizo, green peas, lobster and potato croquette
\$29

Seared Scallops

On a charred corn and sweet potato succotash with sweet pea lemon aioli
\$31

Vegetarian Special

Israeli cous cous and quinoa, wilted kale, roasted cauliflower, cherry tomato, marinated artichoke and feta cheese ~ drizzled with chipotle honey mustard dressing
\$16 (add seared scallops \$32)

Fresh List

1 1/4# Lobster

Steamed \$29 Baked Stuffed \$39

Swordfish
\$28

Halibut
\$29

Salmon
\$27

Tuna
\$28

Steamers (1.5#)
\$24

Drink Specials:

Clancy's Crush

First Crush Vineyard Cran-Raisin Sauvignon Blanc, Blue Curacao, Cranberry Spiked Seltzer
\$8.50

Beer Flight

Your choice of 3 - 6oz samples of draft beers
\$8.50