

## Dinner Specials

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### Roast Prime Rib (Fri, Sat only)

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

### Surf and Turf

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

### Halibut Special

Lemon pepper dusted and grilled ~ served with sautéed shaved brussel sprouts, pancetta and roasted fingerling potato finished with newberg sauce  
\$33

### Seared Scallops

With a vegetable quinoa salad, mango and avocado salsa ~ finished with a maple cognac mango emulsion  
\$32

### Yellowfin Tuna Special

Sesame seed coated and seared medium rare on a crispy flour tortilla, seaweed salad topped with fresh avocado, chard corn salsa and chipotle aioli  
\$31

### Cod Special

Blackened on a pancetta, asparagus risotto topped with one crab stuffed shrimp ~ topped with lemon beurre blanc and red pepper coulis  
\$29

### Vegetarian Special

Grilled vegetable parmesan risotto topped with fresh mozzarella, basil and tomato kabobs ~ drizzled with aged balsamic  
\$16 (add seared scallops \$32)

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## Fresh List

### 1 1/4# Lobster

Steamed \$29 Baked Stuffed \$39

Swordfish  
\$28

Halibut  
\$29

Salmon  
\$27

Tuna  
\$28

### Steamers (1.5#)

\$24

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### Drink Specials:

#### Beer Flight

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