

prices include one appetizer, entrée and dessert

appetizer, soup and salads

sapporo roll crispy tempura shrimp, crab salad, cucumber, avocado

california rainbow roll california roll topped with tuna, salmon and seaweed salad

jumbo shrimp cocktail classic cocktail or mustard sauce

vegan vietnamese spring roll vegan vegetable roll with a plum dipping sauce

french onion soup gruyère cheese crouton

burrata cheese salad heirloom tomatoes, arugula, pine nuts, balsamic vinaigrette

steakhouse wedge salad iceberg, bacon, blue cheese, tomato, ranch dressing

caesar salad crisp romaine, parmesan, ciabatta croutons

kale salad sundried cranberries, pine nuts, onions, radicchio

warm brussels sprouts caesar salad lightly blanched and tossed in caesar dressing

entrées

pan seared atlantic salmon sautéed spinach, sweet potato medley

blackened swordfish center cut grilled tomato and asparagus

dover sole meunière tableside, seasonal vegetable medley

jumbo lump crab cake joe's mustard sauce, sautéed asparagus

chilean sea bass lemon glazed, asparagus, sweet potato medley

chicken breast française capers in lemon white wine, yukon gold mashers

vegan cauliflower steak lima beans, lentil stew, marinated micro greens

long bone veal chop milanese brussels sprouts, grilled tomato

3 ea. thick cut lamb chops sautéed green beans, grilled tomato

8 oz. prime filet mignon grilled tomato, garlic broccoli

12 oz. prime ny strip steak sautéed green beans, grilled tomato

choose one additional side

coleslaw, whipped yukon gold potatoes, baked potato, baked sweet potato fries and sweet fries, roasted broccoli, green asparagus, sugar snap peas, sautéed brussels sprouts

light fare menu available

choose any two appetizers, or soup or salads and dessert

desserts

classic key lime pie served with raspberry sorbet

warm banana bread pudding vanilla ice cream and caramel sauce

chocolate hazelnut mille-feuille cherry compote

sugar free limoncello panna cotta meringue topped with berries

consumer advisory guidance