

| ENTREES |

- HOUSE SALAD OR SOUP DU JOUR INCLUDED -

| CARNE |

-SERVED WITH POTATO OR VEGETABLE

PRIME RIB AU JUS

SLOW ROASTED WITH FRESH ROSEMARY

16OZ ADAM'S 12OZ EVE'S 8OZ PETITE
\$36 \$28 \$23

FILET MIGNON

8OZ ANGUS TENDERLOIN FILET TOPPED
WITH CRISPY ONION RINGS \$33

WITH CHOICE TOPPING:

CAJUN BLACKENED WITH MELTED BLEU \$4
LOBSTER MEAT & GARLIC BUTTER \$6

PEPPERCORN CRUSTED NY STRIP

12 OZ NY STRIP STEAK GRILLED WITH
RAINBOW PEPPERCORNS \$27

BARBEQUE PORK RIBS

MEATY BABY BACK RIBS BAKED & COATED
IN OUR SPECIAL SAUCE

HALF RACK \$17 FULL RACK \$25

CHICKEN SCAMPI

CHICKEN, ARTICHOKE & ROASTED RED
PEPPERS SAUTÉED IN SCAMPI SAUCE OVER
ANGEL HAIR PASTA \$19

| SEAFOOD |

-SERVED WITH POTATO OR VEGETABLE

PETITE SURF-N-TURF

1- 4OZ BROILED LOBSTER TAIL
WITH CHOICE OF - 12OZ PRIME RIB \$43
12 OZ NY STRIP \$42
FILET MIGNON \$48

BROILED LOBSTER TAIL

4OZ SINGLE TAIL BAKED SERVED WITH
CLARIFIED BUTTER & LEMON \$20
DOUBLE 4 OZ TAILS \$39

WHITEFISH SNYDER

PACIFIC WHITEFISH, LOBSTER & SHRIMP
BAKED IN LEMON BUTTER WITH A RITZ
CHEDDAR CRUST \$28

SALMON FRAMBOISE

WILD CAUGHT SALMON CRUSTED WITH
ALMONDS AND FINISHED WITH CHAMBORD
MELBA SAUCE OVER BROWN RICE \$24

VEGETARIAN

BREADED EGGPLANT LAYERED WITH FRESH
MOZZARELLA, TOMATO & MARINARA

ASK YOUR SERVER ABOUT OUR SPECIALTY ICE CREAM,
DESSERTS & HOT COFFEE LIQUEUR DRINKS

"Making a decision to have a child—it's momentous. It is to decide forever to have your heart go walking around outside your body." -Elizabeth Stone