

EXECUTIVE MENU

\$95 Per Person

FIRST COURSE

A Sampling of All Served Family Style

POKE POKE*

Sashimi Grade Tuna bites marinated in soy, spices, sesame oil & tossed with onions and sesame seeds

GRILLED LAMB LOLLIPOPS*

Tomato, arugula and mint risotto

ROASTED SALT & PEPPERCORN PRAWNS

Fried shrimp finished in a roasted salt & peppercorn blend, with jalapeños and garlic

SECOND COURSE

Lobster Bisque with sherry

THIRD COURSE

House or Caesar Salad

FOURTH COURSE

PRIME RIB

A huge 20oz cut of our juicy, herb roasted prime rib cooked Medium Rare

+ Served with a Loaded Baked Potato +

ALASKAN KING CRAB

A Full 1 ½ pounds of Red King Crab Legs and Claws. Sweet and Delicious.

+ Served with a medley of roasted potatoes with our aged balsamic glaze +

TOMAHAWK RIBEYE

Our Tomahawk Black Angus Ribeye is a 32oz Cut Frenched Bone in Steak. Topped with our house made Truffle Butter

+ Served with Loaded Garlic Mashed Potatoes +

BLACK GROUPER BEURRE BLANC

Freshly caught and prepared with Lobster Beurre Blanc Sauce

+ Served over Jasmine Rice and seasoned baby Haricot Verts +

FINAL COURSE

CHEF SELECTION

Selected by the Chef from one of his favorite epicurean desserts