



**Prix-Fixe menu 11am – 9pm, \$50**  
**(regular dinner menu also available)**

## FIRST COURSE

CHOICE OF

**Crab Bisque** crab, cream, sherry

**Wedge Salad** bacon, crumbled blue cheese, red onion, tomato, butter milk tarragon dressing

**House Salad** carrots, cucumber, grilled corn, housemade sourdough croutons, white cheddar, tomato concasse, creamy red wine house dressing

**Caesar Salad** grated parmigiano reggiano, croutons, asiago cheese crisp

## SECOND COURSE

CHOICE OF

**8 oz. Center-Cut Filet** red wine rosemary demi-glace, yukon mashed potatoes, sautéed green beans with shallots and pecans

**6 oz. Center-Cut Filet with Seared Scallops or Crab Cake** yukon mashed potatoes, grilled asparagus with tomato salsa cruda

**Seafood Mixed Grill** shrimp, scallops, salmon, jumbo lump crab cake, yukon mashed potatoes, grilled asparagus

**12 oz. USDA Prime Kansas City Strip** choice of 2 sides

**6 oz. Filet and 8 oz. Lobster Tail** roasted yukon potatoes, sautéed green beans with shallots and pecans (add \$10)

## THIRD COURSE

CHOICE OF

**Vanilla Bean Crème Brûlée** fresh raspberries, crisp sugar crust

**Chocolate Velvet Cake** moist chocolate cake, chocolate mousse, chocolate ganache, house made raspberry ice cream

**New York Style Cheesecake** seasonal fruit compote, whipped cream

**Berries & Cream** seasonal berries, crème anglaise