

# DINNER MENU

## Entrées

*Served with bread, house salad, Caesar salad, or soup and your choice of two sides*

### Filet Mignon

8 ounce Creekstone Farms beef tenderloin. Grilled to order. Béarnaise sauce on request 35

Add sautéed mushrooms 4

Add sautéed wild-caught shrimp 6

Add lobster Market Price

### Rib-Eye Steak

12 ounce hand-trimmed Arizona-grown grass-fed prime rib-eye grilled to order 32

### Porterhouse Steak

18 ounce choice beef, charbroiled to perfection 40

### Wild-Caught Alaskan Salmon

Wild-caught Alaskan salmon, charbroiled and finished with a rosemary and balsamic glaze 33

### Lobster Tail

Fresh 12 ounce Australian lobster tail served with drawn butter and your choice of sides Market Price

### Roasted Rack of Lamb

Herb-crusted premium grass-fed rack of lamb served with your choice of sides 34

### Duroc Pork Chop

Premium Duroc pork, brined with garlic and fresh herbs, glazed with a roasted pear compound butter and topped with a pear compote 26

Make it a double 10

## Friday & Saturday

*While supplies last*

### Slow-Roasted Prime Rib

Grass-fed, Arizona-grown prime rib slow-roasted to perfection. Served with bread, house salad, Caesar salad, or soup and your choice of two side Queen Cut 8 oz 30 | King Cut 12 oz 38

## Seasonal Favorites

*Served with bread, house salad, Caesar salad or soup*

### Mushroom Ravioli

Portabello mushroom ravioli topped with a creamy Madeira wine sauce and garnished with grilled asparagus and shaved Parmesan 23

### Shrimp & Scallops

Wild-caught shrimp and scallops tossed in a Vodka cream sauce and served over angel hair pasta.

Topped with fresh basil and shaved Parmesan 32

Substitute Gluten-Free Penne 2

### Shrimp Scampi

Wild-caught jumbo shrimp sautéed with garlic, fresh parsley, white wine and butter. Served over angel hair pasta 28

Substitute Gluten-Free Penne 2

### Fettuccini Alfredo

Fettuccini topped with our House-Made Alfredo, fresh sautéed spinach and a parmesan crusted Red Bird chicken breast 28

Substitute Gluten-Free Penne 2

### Seared Scallops

Four seared wild-caught scallops over roasted corn and white cheddar grits, spinach and topped with a balsamic and cola gastrique 33

### Ultimate Meatloaf

House-made meatloaf topped with a mild chipotle glaze and melted cheddar cheese. Topped with onion straws and served with cauliflower mash 23

### Classic Cioppino

The iconic San Franciscan style seafood stew made with tomatoes, wine, spices, fresh herbs, and Chef's seafood selection. Served with warm bread for dipping. Market Price

## Side Dishes

Baked Potato 4 - Dauphinoise Potatoes 6

Creamed Spinach 6 - Jasmine Rice 4

Seasonal Vegetables 5 - Sautéed Mushrooms 4

Parmesan & Chive Cauliflower Mash 5

*Executive Chef Sarah Freick - Sous Chef Cainan Redwine*

20% gratuity included for parties of 10 or more. \$2 split plate charge.  
Consumption of raw or undercooked foods can lead to food borne illness.