



**Choice Of**

Wedge with Bleu Cheese and  
Applewood Smoked Bacon  
Caesar Salad  
Clam Chowder

**Entrée Choice**

Filet Mignon 8oz  
All-Natural Herb Grilled Chicken  
Bone-In Dry Aged Sirloin Steak 14oz  
Seared Citrus Glazed Salmon  
Porcini Rubbed Sliced Tenderloin

**Chef's Suggestions**

(Add \$10)

Filet Mignon and Grilled Jumbo Shrimp  
with Herb Butter

Bone-In Kona Crusted Dry Aged NY Strip  
with Shallot Butter 18oz

**Accompaniments**

Sam's Mashed Potatoes  
French Beans with Heirloom Tomatoes

**Dessert Choice**

Flourless Chocolate Espresso Cake  
Classic Crème Brulee

**\$44.00 per person**

All beverages tax and gratuity additional.