







RESTAURANT WEEK

APPETIZER

WINGS ON THE MILE HONEY LEMON PEPPER | BUFFALO | CHIPOTLE BBQ

PANSEARED SCALLOPS HABANERO PINEAPPLE SAUCE I STRAWBERRY JAM

SUMMER BEET SALAD (PETITE)

MIXED GREENS | RED BEETS | YELLOW BEETSHEIRLOOM CHERRY TOMATO | RED ONIONS | STRAWBERRIESGOAT CHEESE | RASBERRY VINAIGRETTE DRESSING

JUMBO SHRIMP COCKTAIL

JUMBO SHRIMP | COCKTAIL SAUCE | LEMON

ENTREE

MANGO SHRIMP SKEWER. (\$39) JASMINE RICE | MANGO SALSA | ASPARAGUS & CHERRY TOMATO

PRIME ROASTED CHICKEN. (\$39) 1/2 CHICKEN | CRISPY BRUSSELS | CITRUS GLAZE

SURF & TURF PRIME BURGER (\$39)

GRASS FED PRIME BURGER | LOBSTER MEAT | AMERICAN CHEESE PRIME CHEESE SAUCE | BRIOCHE BUN | FRENCH FRIES

PRIME PORKCHOP (\$46)

THICK CUT CHOP | SWEET GLAZE SAUCE GARLIC MASH | ASPARAGUS

DESSERT

CARROT CAKE STRAWBERRY CHEESE CAKE

Please Advise Server of Any Allergies 18% Gratuity
Added to Bills of Groups of 4 or More
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASEYOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.





