

## ENTREES

JUMBO LUMP **CRAB CAKES**, LOCALLY GROWN ORGANIC BEAN SALAD,  
LOCAL COLE SLAW, CHILI MAYO, BASIL AIOLI \$28.

GRILLED **BEEF TENDERLOIN** SERVED WITH CARAMELIZED ONION  
MASHED POTATOES, TODAY'S FRESH VEGETABLE, FRESH FIG DEMI GLAZE \$32.

GRILLED 10 TO 12 OZ **LOBSTER TAIL**, SEDONA RICE BLEND,  
BABY ARUGULA SALAD, CITRUS BUTTER SAUCE \$39.

GRILLED **TUNA**, THAI NOODLE SALAD, CRISPY WONTONS,  
CURRIED OIL \$29.

**FISHERMAN'S STEW**, TODAY'S FISH, SHRIMP AND SCALLOPS WITH  
ROASTED MIREPOIX, POTATOES AND CHORIZO IN A TOMATO BROTH WITH GRILLED BREAD  
AND VEGETABLE OF THE DAY \$32.

**VEAL PORTERHOUSE**, GRILLED AND SERVED WITH ROASTED  
FINGERLING POTATOES, ROASTED CIPOLLINI, AND GLAZED WITH TOMATO JAM 32.

Please inform your server of any food allergies or dietary restrictions.  
Consuming raw or undercooked foods of animal origin increases the risk of food borne illness.

A gratuity of 18% will be added to parties of 6 or more.

Out of respect for your fellow diners, please silence your cell phone.