

# Dinner Entrees

**Sweet Lemon and Basil Haddock** 25 **demi** 17

Basted and oven roasted. Served atop lobster and chorizo cabbage. Accompanied by vegetable of the day and Signature brown rice quinoa pilaf.

**Three From the Sea** 35

Lobster stuffed lobster tail, herb roasted swordfish steak and colossal grilled shrimp. Served with asparagus and our Signature brown rice quinoa pilaf.

**Veal Oscar** ♦ 29

Sautéed tournedos of veal tenderloin topped with lump crabmeat and baby spinach. Finished with béarnaise sauce and cabernet demi glace.

**Filet Mignon** ♦ 36 **demi** 24

Grilled tenderloin, served with a Gorgonzola crostini, Yukon Gold mashed potatoes, caramelized petite onions and cabernet demi glace.

**Wok Fired Atlantic Salmon** 21 **demi** 14

Citrus and ginger scented filet seared until crisp. Accompanied by sesame jasmine rice and vegetable; finished with a white soy and sweet chili beurre blanc.

**Herb Roasted Swordfish** 26 **demi** 16

Grilled and finished with a garlic and herb butter. Served with legume ragout, grilled asparagus, and sweet potato pomme frites.

**Prime Rib of Beef** ♦ 29 **demi** 21

Aged in house, slow roasted. Accented with rosemary au jus.

**Butter Poached Lobster** 35 **demi** 24

One and one half pound shelled lobster steeped in a rich parsnip butter sauce with green peas, sweet potato “bacon” and grilled green onions. An elegant marriage of flavors.

*Before placing your order, please inform the server if a person in your party has a food allergy.*