

ENTRÉE OPTIONS

ROASTED HALIBUT FILET

Fresh Alaska halibut is pan roasted and finished with a warm chimichurri of minced parsley, cilantro, shallots, lemon juice, lime juice, sea salt, garlic and a splash of cream, served with fluffy rice pilaf and a medley of seasonal vegetables ... 40

HERITAGE ANGUS NEW YORK STRIP

Flame-grilled 14 oz. Heritage Angus Reserve Center Cut New York strip, served atop a pool of rich red wine peppercorn sauce and a mound of crispy fries ... 42
Add seared foie gras ... 18

PRIME TENDERLOIN FILET

An eight-ounce Angus beef tenderloin, pan roasted with sea salt and pepper, finished with herb compound butter, creamy mashed potatoes and sautéed asparagus ... 45

MY LITTLE LAMB CHOP

Three thick-cut t-bone lamb chops, marinated with rosemary, garlic, sea salt and pepper, char grilled and served with decadent three-cheese jalapeño scalloped potatoes and sweet and tangy pineapple-mango chutney ... 38

SEAFOOD RISOTTO

U-10 sea scallops pan-seared and finished with a fragrant pan sauce of garlic, lemon, parsley and butter, served atop tender risotto finished with white wine and cream 34 Add Maine Lobster ... 15

BRAISED SHORT RIBS

Boneless beef short ribs are slow-braised with red wine, garlic and thyme, served with a medley of sautéed seasonal vegetables and creamy mashed potatoes. Finished with oodles of red wine reduction ... 34

SMITHFIELD CENTER CUT PORK CHOP

From Iowa, this thick 13 oz. center cut frenched bone-in pork chop is pan roasted medium and finished with a white wine mushroom and sage cream sauce, served with a medley of sautéed vegetables and creamy mashed potatoes ... 30

SHRIMP SCAMPI

Six large, juicy shrimp, saut'eed scampi butter, lemon juice, garlic, white wine, minced parsley, and red pepper flakes, served with tender Spanish rice finished with shallots, diced bell peppers, and Italian parsley ...24

LASAGNA! LASAGNA!

World's tastiest, layered with tender noodles, tomato basil sauce, seasoned ground pork and beef, whole milk mozzarella and ricotta cheese, baked piping hot and served with fresh shaved parmesan and classic Caesar salad ... 23

SEASONAL VEGETARIAN CURRY

Roasted cauliflower steak is served tender with a fragrant coconut curry over grain quinoa, finished with sweet pickled red onion, raisins and microgreens ... 24

'BAD BOY' ... GOURMET CHEESE BURGER

An 8 oz. Winn Farm's beef patty is flame grilled and served atop a tender brioche bun with melted cheddar, lightly pickled red onion and arugula, served with spicy mayo and Plate crispy fries ... 14 Add a patty for a fabulous double-decker ... 7 Add seared foie gras for 'bad boy' indulgence ... 18

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

20% gratuity will be added to parties of 8 or more