

NIGHTLY SPECIALS

We use all Certified Black Angus Beef

Tuesday

Sautéed Sea Scallops, Roasted Garlic Smashed Potatoes,
Crimini Mushrooms, Scallions,
Chardonnay-Thyme Cream Sauce ...\$29 (G)*

Wednesday

Blackened Halibut, Mango Salsa, Basmati Rice, Bok Choy ...\$29*

Thursday

Braised Short Ribs, served with Roasted Garlic Smashed Potatoes,
Au Jus and Broccoli Spears ...\$29

Friday

Slow-Roasted 12oz. Prime Rib, Roasted Garlic Smashed Potatoes,
Sautéed Garlic Asparagus, Cabernet-Thyme Au Jus
and a Side of Creamy Horseradish Sauce ...\$33 (G)*

Saturday

Grilled 8 oz. Filet Mignon, Crimini Mushroom Demiglaze,
Yukon Gold Smashed Potatoes,
Sautéed Gulf Shrimp, Sautéed Spinach ...\$40*

Sunday

Potato Crusted Salmon, Roasted Garlic Smashed Potatoes, Crispy Spinach,
Lemon-Butter Sauce, Fresh Chives ...\$25* (G)*

DESSERTS

(all house-made)

Tiramisu

Layers of Mascarpone Mousse & Goslings Rum, Lady Fingers Soaked in
Desert Sun Cold Brew Coffee, Kahlua & Hazelnut Liqueur, with Fresh Berries,
Chopped Hazelnuts, Cocoa, and a Hazelnut Cookie Straw ...\$11.50

Very Berry Cheesecake

Classic New York style mixed berry cheesecake
with a touch of Chambord, and an oreo crumb crust served
with berry and chocolate sauces & fresh berry garnish...\$9.95

Grand Marnier Flourless Chocolate Torte

Chocolate Liqueur Creme Anglaise, Orange Segments, Berry Coulis...\$10.95 (G)

Crème Brulée, Fresh Sliced Strawberries ...\$8.95 (G)

Vanilla Ice Cream ...\$4.95

Served with **Don PX** Maple Sherry, 1999 1/2 oz ...\$4 or 2 oz ...\$16