

# NIGHTLY SPECIALS

We use all Certified Black Angus Beef

## Tuesday

**Sautéed Sea Scallops**, Roasted Garlic Smashed Potatoes,  
Crimini Mushrooms, Scallions,  
Chardonnay-Thyme Cream Sauce ...\$32 (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 ...\$32

## 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