

## *Grill Selections*

### **Filet Mignon**

Petite 5 oz

Wild Horse Cut 8 oz

Reserve Cut 16 oz

### **Cowboy Porter House**

24 oz. cut topped with a smoked Cheddar, shiitake mushroom, spinach, and port wine veal glaze potato hash.

### **Steak Torino**

Seared 8 oz. filet encrusted with dried porcini mushrooms over a puff pastry. Served with wild mushroom risotto and black truffle butter.

### **Hickory Smoked Beef Tenderloin**

Smoked with hickory and cherry wood, marinated in rosemary and brown sugar. Served with a port wine veal glaze.

### **Ribeye Steak**

12 oz. cut from the eye of the prime rib. Flamed grilled to your liking. Prepared pepper encrusted with melted bleu cheese crumbles

### **Prosciutto Stuffed Pork Chop**

14 oz. double bone chop with a prosciutto, spinach and Asiago stuffing, topped with a Bing cherry brandy glaze. Served with a smoked Cheddar and bacon potato pancake.

### **Kobe Steak Burger**

Seared American Kobe with crisp pancetta bacon, Buffalo mozzarella slices, and garlic basil mayo on grilled ciabatta bread. Accompanied with balsamic tomato chutney and crisp zucchini fries.

## *Veal Selections*

### **Veal Piccata**

Tender veal medallions, sautéed with garlic, shallots, capers, artichoke hearts, and portabella mushrooms in a lemon, white wine butter sauce. Served with herb angel hair pasta.

### **Veal Saltimbocca**

Pan seared veal scaloppine, thinly sliced prosciutto, and Provolone. Finished in sage burre blanc sauce.

### **Veal Porcini**

Porcini mushroom-encrusted veal scaloppine, with a portabella, porcini, pancetta, tomato, fennel cream sauce.

### **Veal Spiedini**

Two veal medallions rolled in Italian breadcrumbs and ground Parmesan. Served over a sautéed garlic, mushroom, vodka tomato cream sauce.

## *Seafood Selections*

### **Pistachio Encrusted Alaskan Halibut**

Baked and topped with lobster sherry cream sauce. Served with wild mushroom risotto.

### **Blackened Yellowfin Tuna**

Grilled and topped with lump blue crab Thai sweet chili sauce.

### **Sautéed Shrimp & Scallops**

Served over lobster asparagus risotto. Topped with lobster sherry cream sauce.

### **Grilled Salmon Dijon**

White wine and Pommerey mustard seed marinade. Topped with crispy leeks and Dijon cream sauce.

### **Crab Stuffed Trout**

Roulade of rainbow trout and lump blue crab with raspberry tarragon coulis.

### **Coconut Shrimp**

Five large gulf shrimp encrusted with a coconut flake bread-ing and deep-fried to a golden brown. Served on a wedge of fresh Hawaiian pineapple with sweet-and-sour sauce.

## *Poultry Selections*

### **New England Chicken and Lobster Roulade**

Moist chicken breast stuffed with a 4 oz. lobster tail and fresh baby spinach. Served over lobster asparagus risotto, with smoked com chowder sauce.

### **Smoked Duck Breast**

Cherry brine and apple wood smoked duck breast with Bing Cherry pecan glaze. Served with a smoked Cheddar and bacon potato pancake.

### **Chicken Parmesan**

Tender chicken breast tossed in Italian breadcrumbs topped with marinara, mozzarella and Parmesan. Served with angel hair pasta.

## *Pasta*

### **Smoked Tenderloin Lasagna**

A non-traditional lasagna with layers of smoked tenderloin, mushrooms, spinach, and caramelized onions between house made herb and peppercorn lasagna noddles. Served in a brandy demi cream sauce with asparagus and Asiago brioche garlic bread.

### **Smoked Chicken & Four Cheese Cannelloni**

Mozzarella, Parmesan, fontina and Boursin cheeses in a spinach cannelloni with smoked chicken. Topped with a roasted-garlic cream sauce and house made marinara.

### **Seafood Pasta**

A medley of sautéed shrimp, scallops, langostino, and mushrooms with angel hair pasta. Finished in a lobster sherry cream sauce.