



## **Dinner Entrées**

### **Seared Salmon**

Pan seared and finished with lemon butter, pineapple salsa and asiago garlic mashed potato, complete with Chef's choice of vegetable

**\$32**

### **Petite Filet (7 Oz.)**

Shallot brandy butter and served with asiago garlic mashed potato and Chef's choice of vegetable

**\$46**

### **14-Oz. Strip**

Aged 30 days and grilled to perfection, then served with roasted fingerlings and Chef's choice of vegetable

**\$42**

### **Chicken Chop Bruschetta**

Pan seared, finished with lemon butter, tomato basil bruschetta and balsamic reduction, then served with Asiago garlic mashed potato and Chef's choice of vegetable

**\$28**