APPETIZERS

On Ice • Jumbo Blue Gulf Shrimp
  pink brandy & red cocktail sauces  fresh horseradish

Rhode Island • Baby Calamari “Sweet Heat”
  lightly fried  fresno chilies  red & yellow holland peppers  edamame

Lobster Bar Lobster Bisque Au Cognac

Chops® Chopped Salad
  fresh hearts of palm  triple cream blue  lemon-basil-lime

Grilled Octopus Salad

ENTREES

“Lobster Stuffed Lobster” 1.25 lb
  savory lobster stuffing  drawn butter

Surf & Turf
  Nova Scotia Lobster Tail ¼ lb • Petite Filet Mignon ¼ lb
  lightly fried  potato confit

Whole Royal Dorade 1 lb
  steamed kale  lemon  ev olive oil  Santorini capers

Slow-Baked Icelandic Artic Char
  braised quinoa & tuscan kale  citrus emulsion

Colorado Lamb Chops
  hashed potato tots  steamed thin beans  salsa verde

DESSERTS

Classic • Profiteroles
  mini puffs  vanilla bean ice cream  sugar roasted almonds
  Valrhona dark chocolate sauce

Greek Yogurt • Greek Thyme Honey
  toasted walnuts

Warm Chocolate Cake
  vanilla ice cream

Sunday thru Thursday  5:30 to 7:30 PM

Kindly, No Substitutions. Beverages, Gratuity & Tax Not Included

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness.