



Seafood

**Upgrade any entree to a 3 Course meal for \$4.99
includes today's soup or mixed green salad and dessert of the day**


Stuffed Fillet of Sole - Fillet of sole stuffed with baby shrimp, bay scallops, and crab, oven roasted and glazed with a fire roasted red pepper and garlic cream Small portion (1) 18.⁹⁹ Full portion (2) 22.⁹⁹

 **Jumbo Sea Scallops** - Grilled and served with an exotic mushroom cream and drizzled with white truffle oil Small portion (3) 26.⁹⁹ Full portion (4) 32.⁹⁹

Pan Roasted Shellfish - 4oz. Lobster tail, 2 jumbo sea scallops, 3 black tiger shrimp and 3 Kiwi mussels served over rosti potato with vegetables and flambéed with a cognac cream reduction 32.⁹⁹

 **Ahi Tuna Mignon** - Served rare, teriyaki marinated and glazed, then drizzled with a wasabi mayo and crowned with pickled ginger 28.⁹⁹

Grilled Atlantic Salmon - Simply grilled and glazed with our lemon dill compound butter \$21.99

 **Halibut Fish and Chips** - Crisp batter and tasty fries, includes house slaw and scratch made tartar sauce
1 piece (4oz.) 14.⁹⁹ add a second piece of Halibut \$5.99

Peppercorn Shrimp - Pan roasted shrimp with baby shallot, garlic and our cognac
Madagascar peppercorn sauce 21.⁹⁹

Dualing Tails - 2 Atlantic Butter Braised Lobster Tails served with drawn butter 34.⁹⁹

Catch 22 Seafood Selection for 2 - "Go ahead, spoil yourselves"

2 – 4oz butter braised lobster tails, 2-4oz grilled filet mignon, 1lb. Alaskan crab legs,
6 grilled black tiger shrimp, 4 jumbo Canadian sea scallops and 6 kiwi mussels.

All cooked to perfection, sauteed in our garlic and herb Provencale butter and served with grilled vegetables,
potato of the day, rice pilaf, cabernet sauvignon demi glace
and drawn butter. 120.⁰⁰

"need we mention that we cellar Dom Perignon Champagne"