

From The Grill-

***Grilled Cedar Planked Salmon \$27**

Fresh wild salmon grilled to a moist finish on cedar planks. Served with a mustard dill sauce and your choice of angel hair pasta or potato

***Grilled Lamb Chops \$38**

Baby lamb rack cooked to perfection with a rosemary-mint glaze.

***T-Bone \$36**

*A prime grade angus beef grilled to your preference.
Served with choice of potato.*

**Thoroughly cooking food of animal origin, including beef, fish, lamb, milk, poultry or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked.*

***Monte E Mare \$49**

*A duet of petite filet mignon draped with Béarnaise and King crab legs .
Add lobster tail for market price.*

***Twin Lobster Tails (market price)**

Broiled to a succulent finish with drawn butter, and asparagus

***Filet Mignon 6 oz./8 oz. \$35/\$39**

*A prime cut grilled to your preference
Served with your choice of potato.*

***Thick Grilled Pork Chop \$28**

*A plump pork chop grilled to your preference
Over sautéed escarole and Italian white beans*