

## CRAB RANGOON PIZZA

homemade surimi crab & cream cheese on our thin pizza crust with mozzarella, sweet thai chili sauce & crispy wonton strips. \$19

## CHILLED SEAFOOD PLATTER

four raw oysters (Olde 1871s and Delaware), four poached & chilled tiger shrimp, a half chilled lobster tail, and our own shrimp & scallop ceviche, with cocktail sauce & lemon wedges. \$32.

## RACK OF LAMB

four bone New Zealand rack of lamb crusted with garlic herbed breadcrumbs, carved medium over parmesan risotto, winter veg, port wine sauce. \$34

## FILET & RISOTTO

8oz filet blackened over creamy parmesan risotto, port wine reduction, chef's veggies, crispy fried onions. \$38.

### MAKE IT A SURF & TURF

add fried / grilled shrimp \$7. • add crabcake \$9.  
add seared scallops \$14 • add 8oz lobster tail \$25.

## BOURBON MAPLE CHOP

Sakura Iowa bone in 14oz pork chop, grilled & maple bourbon glazed, with sauteed apples & caramelized onions, mashed potatoes, chef's veggies. \$29.

### OPEN BY THE GLASS: UNSHACKLED CABERNET SAUVIGNON

smooth, lush Napa CA Cab from Prisoner Wine. \$13./glass

### HOMEMADE CHEESECAKE: NUTELLA

with whipped cream & chocolate sauce \$8.

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