

Chef's Features

hand-crafted cocktails 17

POMEGRANATE MARTINI

tito's handmade vodka, cointreau orange liqueur, pomegranate, cranberry juice, sugar rim

ST. CHARLES COCKTAIL

pinnacle vodka, tio pepe fino sherry, banana liqueur, fresh lime juice, simple syrup

FOR THE TABLE

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, jumbo lump blue crab
small 75
large 150

SHRIMP VODOO

lightly fried, tossed in a spicy cream sauce 20

FEATURE SOUP

carrot ginger soup with toasted coconut, cilantro oil 12

KOREAN BBQ KING SALMON

king salmon marinated in a korean bbq sauce with gochujang, baked and finished with honey ginger sauce over a bed of sautéed vegetables 39

GARLIC CRUSTED HALIBUT

japanese breadcrumbs, garlic, lemon butter and parsley 39

FILET & LOBSTER TAIL

5 oz. caribbean lobster tail dusted with cajun spice, paired with our tender petit filet 76

CRAB FRIED RICE

tender crab, red peppers, carrots, garlic, and ginger, stir fried with jasmine rice 16

FEATURE DESSERT

key lime pie 14

three course classics:

a taste of summer

PICK A STARTER, SIDE DISH AND 1 ENTRÉE. COMES WITH DESSERT.

STARTERS PICK ONE

red & golden beet frisee salad
*with bacon vinaigrette
steak house salad
caesar salad*
carrot ginger soup

ENTRÉE 55.95

6 oz. filet* & shrimp
6 oz. filet* with horseradish crust
stuffed chicken breast
Korean bbq king salmon

SIDE DISH PICK ONE

crab fried rice
edamame & sweet corn succotash
creamed spinach
mashed potatoes

DESSERT

apple gallette with vanilla ice cream, caramel crème anglaise

perfect pairings

RIESLING, MIKE WEIR, CANADA

bright flavours of citrus and tropical fruit, pairs perfectly with our Chilean salmon 6oz. \$13.25

CABERNET SAUVIGNON, LODI WINE CO., CALIFORNIA

a full body wine with flavours of dark fruits coupled with peppercorn, clove and anise 6oz. \$16.95

GENERAL MANAGER *Jesse Melbye*

EXECUTIVE CHEF *Steven Park*

Taste of Summer Menu Items May Vary Per Location. No Substitutions or Sharing Please!
Available in Main Dining Only

If you have a food allergy, please speak to the manager, chef, or server before placing your order.

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.