

## Starters

### Lobster Black Bean Spring Rolls - \$ 11.95

Two hot crispy spring rolls filled with chunks of lobster, rice noodles, kimchee and black beans. Served with sweet chili dipping sauce and Asian cucumber slaw. Nice to share!

### Jumbo Lump Crab Cake - \$ 13.95

One four-ounce, no-filler, crab cake served with remoulade sauce.

### Oysters Rockefeller - \$ 10.95

Four plump oysters topped with spinach and apple wood smoked bacon then broiled. A delicious classic.

### Panko Scallops - \$ 6.95

Four skewers of panko-coated bay scallops deep-fried and served with sweet chili sauce.

### Blue Corn Chips Con Queso - \$ 7.95

Blue corn chips served with Sasha's warm chili con queso—our own take on a classic sauce with melted cheddar, pepper jack and mild chili peppers. Nice to share!

### Coconut Shrimp - \$ 7.95

Deep-fried coconut-coated shrimp served with a pineapple coconut-scented cream sauce.

### Philly Cheese Steak Rollers - \$ 7.95

Two plump egg roll wrappers filled with grilled chopped steak, a touch of sautéed onion and cheese whiz (gotta have the real thing!). Served with marinara sauce.

### Black Magic Olives - \$ 6.95

Coarsely chopped black olives and a blend of cheeses breaded and deep fried. Served over mixed greens with ranch dressing in a martini glass.

### Carrot, Parsnip and Fennel Bisque - \$ 5.95

A smooth, creamy soup featuring fresh root vegetables!

### Seafood Bisque - \$ 9.95

An exquisite presentation of creamy, smooth, sherry-laced shrimp-lobster bisque poured tableside over a mound of shrimp, lobster, and Alaskan king crab

An 18% gratuity will be added to parties of six or more  
A 20% gratuity will be added for four or more separate checks per table

## Entrees

All entrees are served with a mixed green salad with choice of our homemade dressings, freshly baked French rolls and butter and chef's vegetable accompaniment where appropriate. Dressing Choices: ranch, bleu cheese, Louis, Green Goddess, no-fat strawberry mint, peanut hoisin, oil and vinegar.

Meat Temperatures: Rare (very red throughout); Medium Rare (pink throughout, red center);  
Medium (pink); Medium Well (light pink in center only); Well (no color throughout)

Please Note: We are not responsible for steaks ordered past medium temperature or other menu items cooked to temperatures other than described. No refund will be given.

### Filet Mignon - \$ Market

Eight ounces of tender, center-cut, all-natural, grass-fed Hereford beef grilled

Served with Yukon gold mashed potatoes. Choose one of the following preparations:

Prepared Chateaubriand Sauced - draped with classic wild mushroom demi glace.

Prepared Alaska Style - grilled and finished with Alaskan king crab meat, leeks, garlic and capers in a lemon-champagne buerre blanc - Add \$ 8.00

Prepared Cowboy Style - grilled and topped with a heap of Tobacco Onions

### Berkshire Pork Chop - \$ 24.95

A fourteen ounce, bone-in, heirloom Berkshire pork chop pan-seared then coated with finely chopped rosemary and baked. Tender and succulent the way pork used to taste! Sided with Yukon gold mashed potatoes.

### Chicken Alaska - \$ 27.95

Chicken breast lightly sautéed with Alaskan king crab meat, leeks, garlic and capers in a lemon-champagne buerre blanc. Sided with Yukon gold mashed potatoes.

Served with out crab meat - \$ 19.95

### Grilled Duck Breast - \$ 22.95

Marinated, skin-on duck breast pan-seared and finished in the oven to medium to medium-rare temperature.

Draped in a port-cherry sauce and sided with a blend of white rice, lemon garlic sweet potato orzo and Himalayan red rice.

### Lamb Chops - \$ 27.95

A half rack of tender, meaty Australian lamb chops grilled to your liking plated with pistachio mint pesto.

Sided with Yukon gold mashed potatoes.

### Canadian Lobster Tails - \$ Market

Two sweet and succulent seven ounce lobster tails from cold Canadian waters served with drawn butter and lemon.

Sided with Yukon gold mashed potatoes.

Jumbo Lump Crab Cakes - \$ 28.95

Two fresh, no-filler crab cakes served with our homemade caper tartar and remoulade sauces. A well-known actor who dined at our restaurant during a local filming said that she “has traveled all over the world and these were the best crab cakes she had ever eaten!” Sided with our sugar and spiced sweet potato fries.

Wild Scottish Salmon - \$ 22.95

Exquisitely tender and clean-tasting wild salmon grilled with a mustard-ginger glaze and served with a blend of white rice, lemon garlic sweet potato orzo and Himalayan red rice.

Thai Grilled Tuna - \$ 24.95

Sushi grade tuna marinated in chef's special marinade and grilled medium to rare temperatures only, please. Finished with soy-ginger butter and served with a blend of white rice, lemon garlic sweet potato orzo and Himalayan red rice.

Chilean Sea Bass Cuban Style - \$ 28.95

A tender and moist fish from deep Chilean water off the coast of Chile with thick, melt-in-your mouth flakes baked then topped with a chunky ragout of tomatoes, garlic, onions, green olives, capers and a touch of red peppers to spice up your evening! Sided with Yukon gold mashed potatoes.

Scallops de Jonghe - \$ 23.95

Fresh and sweet jumbo sea diver scallops topped with butter, herbs, shallots, garlic and bread crumbs— a simple but elegant dish from the 1920's. Sided with our sugar and spiced sweet potato fries.

Seafood Linguine - \$ 28.95

A generous portion and beautiful presentation of sea scallops, shrimp and slipper lobster sautéed with creamy boursin sauce and whole wheat linguine. Garnished with black mussels.

Butternut Squash Ravioli - \$ 14.95

Tender, squash filled ravioli lightly sautéed in butter with spinach, roasted butternut squash chunks and toasted pine nuts then topped with freshly grated parmesan cheese.

Wild Mushroom Crepes - \$ 14.95

Sauteed melange of wild mushrooms enfolded in thin French pancakes drizzled with red pepper coulis.

Vegetable Strudel - \$ 17.95

A vegan delight! Stir-fried cabbage, broccoli, tomatoes, onions, leeks and brown rice in a vegan cream cheese and vegan cheddar cheese sauce wrapped in layers of phyllo brushed with olive oil and sprinkled with caraway seeds. Sided with chef's vegetable accompaniment with olive oil or vegan “butter”.

We are required to inform you that eating undercooked meats, seafood and poultry may cause food borne illness.