



*Please see your server for the availability of our chef's features.*

### *Walleye Almondine*

*8 oz. filet served over lump crab risotto with bell peppers, asparagus, and an almondine sauce. 30*

### *Grouper*

*8 oz. filet with a lemon butter sauce. Served with whipped potatoes and vegetables. 35*

### *Salmon*

*8 oz. fresh salmon cooked with lemon butter sauce or cream sauce with spinach and tomatoes. Served with whipped potatoes and vegetables. 26*

### *Provimi Veal Chop*

*14 oz. veal chop topped with a mushrooms cream sauce. Served with whipped potatoes and vegetables. 47*

### *Veal Piccata*

*Tender veal cutlets sautéed and topped with white wine, lemon, spinach, capers, and artichoke hearts. Choice of whipped potatoes or seasonal vegetables. 27*

*14 oz. Berkshire Bone-in Pork loin*

*Topped with red onions reduced with red wine vinaigrette. Served with whipped potatoes and vegetables. 26*

*Halibut*

*8 oz. filet topped with an orange juice sauce and cherry tomatoes. Served with whipped potatoes and vegetables. 36*

*Scallops Provençal*

*U10 fresh scallops sautéed and served with white wine sauce. Served with whipped potatoes and vegetables. 34*

*Ribeye*

*14 oz. filet. Served with whipped potatoes and vegetables. 37*

*8 oz. Center-cut Filet*

*Topped with gorgonzola cheese. Served with whipped potatoes and vegetables. 37*

*Chicken Vesuvio*

*Two 6 oz. all-natural chicken breasts seasoned with oregano. Baked with white wine sauce, peas, and roasted potatoes. 24*

*Australian Rack of Lamb*

*14 oz. rack of lamb. Served with zucchini, cherry tomatoes, and whipped potatoes. 32*

*Chicken Marsala*

*Choice of one or two panko-breaded chicken breasts with cremini mushrooms and marsala wine sauce. Served with whipped potatoes and vegetables. 24/28*

*U.S. Wagyu Ribeye*

*14 oz. Choice of whipped potatoes or seasonal vegetables. 37*

### *Imperial Wagyu Beef*

*Imperial Wagyu beef is recognized by the USDA as the first Certified Wagyu Beef brand in the U.S.A. 14 oz. 10+ reserve grade ribeye. Served with whipped potatoes and seasonal vegetables. 47*

### *Whitefish*

*8 oz. breaded filet topped with a lemon butter sauce. Served with whipped potatoes and vegetables. 27*

### *Prime Center-cut New York Strip*

*14 oz. Choice of whipped potatoes or seasonal vegetables. 29*

### *Seafood Pasta*

*Mussels, shrimp, calamari, and scallops served over linguini with tomatoes and shiitake mushrooms in a tomato sauce. 32*

### *Butternut Squash Jumbo Ravioli*

*Served in a brown butter and sage leaf sauce. Topped with Parmesan cheese. 19*

### *Prime Ribeye*

*14 oz. filet. Choice of whipped potatoes or vegetables. 37*

### *Baked Salmon*

*8 oz. filet with tomatoes, capers, olives, and shiitake mushrooms in a lemon butter sauce. 26*

### *Hazelnut Chicken*

*8 oz. Otto's airline chicken served with a fig and hazelnut cream sauce. Choice of whipped potatoes or vegetables. 22*

*Prime Rib*

*14 oz. Choice of whipped potatoes or vegetables. 37*

*Honolulu Premium Ahi Sashimi*

*6 oz. filet topped with a mango salsa and aioli sauce. Served with asparagus. 32*

*Scallops Au Gratin*

*8 oz. of baked scallops in a white wine and prosciutto butter sauce. Choice of whipped potatoes or vegetables. 26*

*Surf and Turf*

*6 oz. center cut filet and 6 oz. lobster tail. Choice of whipped potatoes or vegetables. 36*

*Lobster Tail*

*Two 6 oz. lobster tails. Served with whipped potatoes and vegetables. 32*

*Steak Dippers*

*USDA Choice filet strips seasoned and cooked with red wine. Served with horseradish sauce. 12*

*Lobster Ravioli*

*Served with spinach and fresh tomatoes in a tomato cream sauce. 28*

*Escargot Appetizer*

*8 oz. Served in a homemade butter. 13*

*Creekstone Prime New York Strip*

*12 oz. Served with whipped potatoes and vegetables. 37*

*Italian Sausage Pasta*

*With roasted red peppers, fresh tomatoes and spinach in a cream sauce. 22*

*8 oz. Steak au poivre*

*Topped with a brandy cream sauce. Served with whipped potatoes and vegetables. 37*

*Skye Steelhead Trout*

*8 oz. filet served with a cream sauce. Served with whipped potatoes and vegetables.*

*26*

*Bolognese Pasta*

*Herb parpadelle finished with pecorino romano cheese. 18*

*U8 Jumbo Shrimp Cocktail*

*Served with cocktail sauce. 4 each*

*8 oz. Swordfish Filet*

*Fully trimmed and served over sautéed asparagus spears with a mango pineapple sauce. 29*

*14 oz. dry aged Wagyu New York steak*

*Highest grade marbling. Choice of whipped potatoes or vegetables. 49*

*Bronzini*

*8 oz. filet served in olive oil and lemon juice with whipped potatoes and vegetables. 32*

*Rainbow Trout*

*10 oz. filet with Cajun seasoning, olive oil, and lemon wedges. Served with grilled asparagus. 24*

*Halibut Cheeks Au Gratin*

*8 oz. filet in a white wine and prosciutto butter sauce. Served with whipped potatoes and vegetables. 32*

*U.S. Prime Ribeye*

*14 oz. Choice of whipped potatoes or vegetables. 37*

*Seafood Pasta*

*8 oz. of scallops and three jumbo shrimp served over linguini with tomatoes, spinach, and shiitake mushrooms in a white wine sauce. 32*

*8 oz. Halibut Cheeks Provençal*

*Sautéed and served with white wine sauce. Served with whipped potatoes and vegetables. 32*