



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. Fresh whipped potatoes and vegetables. 35

Salmon

8 oz. fresh salmon with lemon butter sauce or cream sauce with spinach and tomatoes. Fresh whipped potatoes and vegetables. 28

Provimi Veal Chop

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

Veal Piccata

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

14 oz. Berkshire Bone-in Pork loin

Topped with red onions reduced with red wine vinaigrette. Fresh whipped potatoes and vegetables. 28

Halibut

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

Scallops Provençal

U10 fresh scallops sautéed and served with white wine sauce. Fresh whipped potatoes and vegetables. 36

Ribeye

14 oz. filet. Fresh whipped potatoes and vegetables. 37

8 oz. Center-cut Filet

With gorgonzola cheese. Fresh 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 fresh whipped potatoes. 32

Chicken Marsala

Breaded chicken breast with cremini mushrooms and marsala wine sauce. Fresh whipped potatoes and vegetables. 28

U.S. Wagyu Ribeye

14 oz. Choice of fresh 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. Fresh whipped potatoes and vegetables. 47

Whitefish

8 oz. breaded filet with a lemon butter sauce. Fresh whipped potatoes and vegetables. 27

Prime Center-cut New York Strip

14 oz. Choice of fresh whipped potatoes or vegetables. 36

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 fresh 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 fresh whipped potatoes or vegetables. 26

Prime Rib

14 oz. Choice of fresh 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 fresh whipped potatoes or vegetables. 26

Surf and Turf

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

Lobster Tail

Two 6 oz. lobster tails. Fresh 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. Fresh 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. Fresh whipped potatoes and vegetables. 37

Skye Steelhead Trout

8 oz. filet served with a cream sauce. Fresh whipped potatoes and vegetables. 26

Bolognese Pasta

Herb parpadelle finished with pecorino romano cheese. 19

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

Branzino

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. Fresh whipped potatoes and vegetables. 32

U.S. Prime Ribeye

14 oz. Choice of fresh 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. 36

8 oz. Halibut Cheeks Provençal

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

Scallop Risotto

4 U10 seared scallops with sundried tomatoes, arugula, and shiitake mushrooms. 36

Lobster Risotto

5 oz. of meat with sundried tomatoes, spinach, and shiitake mushrooms. 28

Salmon Puttanesca

8 oz. seared filet with kalamata olives, capers, shiitake mushrooms, fresh tomatoes, and white wine. 28

Portobello Mushroom Ravioli

Roasted red pepper and spinach in a cream sauce. 19

Clam Pasta

With an herb white wine sauce. 22

Sole Piccata

8 oz. filet with capers, shallots, and lemon juice in a white wine sauce. Choice of fresh whipped potatoes or vegetables. 24

Walleye

8 oz. breaded filet with lemon butter sauce. Fresh whipped potatoes and vegetables. 28

Bronzino

8 oz. filet with fresh lemon juice and olive oil. Choice of fresh whipped potatoes or vegetables. 32

12 oz. Domestic Rack of Lamb

Over asparagus with a red wine reduction. 45