

SURF & TURF NIGHT *all* NIGHT

CHEF'S SPECIAL APPETIZERS

Brussels Sprouts *garlic, lemon, capers & focaccia bread* | 15 *add bacon* \$3

Shrimp Cocktail *lemon grass poached, guava cocktail sauce* | 16

TAKE YOUR ENTRÉE SURFING

add to any entrée | a lobster tail 25, miso scallops 19, grilled shrimp 13, or coconut shrimp 13

STEAK & LOBSTER

14 oz. center cut new york steak, pineapple demi glaze, roasted tristan lobster tail, drawn butter, yukon gold mashed potatoes, roasted asparagus | 71

STEAK & MISO SCALLOP

14 oz. center cut new york steak, pineapple demi glaze, miso scallops, sweet chili beurre blanc, fried fingerling parmesan potatoes, green beans & wild mushrooms | 59

MISO SCALLOP ENTRÉE

miso marinated scallops, shitake mushroom & scallion fried rice, seaweed salad, sweet chili beurre blanc | 45

SEA SALT CRUSTED NEW YORK

14 oz. center cut new york steak, fried fingerling parmesan potatoes, grilled asparagus | 44

SIDES | 8 each

shitake mushroom & scallion fried rice
green beans & wild mushrooms
fried fingerling parmesan potatoes



FEATURED WINE

OBSIDIAN

cabernet sauvignon | red hills laike county, ca

6oz. glass | 16

9oz. glass | 25

by the bottle | 64

PRIDE

chardonnay | napa valley

6oz. glass | 18

9oz. glass | 28

by the bottle | 72