

The Steakhouse **EXPERIENCE**

Indulge in a premium steakhouse experience, enhanced with the personalized service of our dedicated chef and server.

APPETIZER

Blue Fin Poke Bowl

A sophisticated take on poke, featuring sashimi-grade Blue Fin tuna, elegantly prepared without rice for a pure, unadulterated taste of the ocean.

SALAD

Caesar Salad

Classic Caesar salad with local crunchy romaine lettuce, croutons, Parmesan cheese with our creamy and zesty dressing.

ENTREE CHOICES

Prime Beef Filet

Our famous prime beef filet, cooked to perfection, accompanied by a creamy garlic potato purée and tender sautéed asparagus, all topped with a luxurious creamy mushroom reduction.

Scottish Grilled Salmon Filet

A beautifully grilled salmon filet, sourced from the cool waters of Scotland, served over a bed of wild grain rice and haricot verts, complemented with a zesty lemon butter and a hint of spice from our sriracha aioli.

DESSERT OPTIONS

New York Style Cheesecake

A classic, creamy cheesecake with a rich, velvety texture, offering the quintessential New York cheesecake experience.

Crème Brûlée

A delicate, creamy dessert topped with a perfectly caramelized sugar crust, combining simplicity with elegance.

Our on-site chef ensures each dish is a masterpiece of flavor, while our attentive server enhances your dining experience, making it as seamless as it is memorable.

Desert Dine