

DESSERT

CHOCOLATE SOUFFLE

10.49

Chocolate hazelnut ganachè, fresh whipped cream, powdered sugar

****Please allow our pastry chef thirty minutes**

CLASSIC CREME BRULEE

8.49

Caramelized Tahitian vanilla bean custard topped with fresh berries

FLOURLESS DARK CHOCOLATE OLIVE OIL CAKE

9.49

Salted caramel, toasted pistachios, sweetened crème fra che

NEW YORK STYLE CHEESE CAKE

10.99

Fresh local berries

BROWNIE COOKIE SUNDAE

9.49

Baked to order brownie, topped with cookie dough, vanilla ice cream, salted caramel brittle

****Please allow our pastry chef twenty minutes**





PRIX-FIXE THREE COURSE MENU 29.99

Enjoy a \$10.00 wine credit toward any one bottle of wine from our wine list *or* a glass of our TAPS award-winning beer for \$4.00

1ST COURSE - CHOOSE ONE

CLAM CHOWDER | CAESAR SALAD | LOBSTER BISQUE
1/2 WEDGIE | HOUSE SALAD | CHARCUTERIE & CHEESE

2ND COURSE - CHOOSE ONE

MACADAMIA-CRUSTED SEASONAL FISH | FISH & CHIPS
CARBONARA DI MARE | ROTISSERIE CHICKEN

3RD COURSE - CHOOSE ONE

CRÈME BRÛLÉE | CHOCOLATE OLIVE OIL CAKE

*ADDITIONAL CHOCOLATE SOUFFLÉ 5.99

SUBSTITUTIONS

8-OZ. FILET MIGNON	19.49
MISO CHILEAN SEA BASS	21.49
16-OZ. RIBEYE	15.49
8-OZ. PRIME TOP SIRLOIN	7.99
SALMON	7.99

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FIVE SHRIMP SCAMPI	13.99
OSCAR STYLE	13.99