

# 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 fraiche

## NEW YORK STYLE CHEESE CAKE

10.99

Fresh local berries

## RED VELVET CAKE

10.49

Baked to order, ruby red buttermilk chocolate cake, cream cheese frosting, pecans, fresh berries

**\*\*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 ROCKFISH | FISH & CHIPS  
CARBONARA DI MARE | ROASTED 1/2 CHICKEN | JAMBALAYA

### 3RD COURSE - CHOOSE ONE

CRÈME BRÛLÉE | CHOCOLATE OLIVE OIL CAKE

\*ADDITIONAL CHOCOLATE SOUFFLÉ OR RED VELVET CAKE 5.99

#### SUBSTITUTIONS

8-OZ. FILET MIGNON	18.99
MISO CHILEAN SEA BASS	21.99
16-OZ. RIBEYE	14.99
8-OZ. PRIME TOP SIRLOIN	7.99
BALSAMIC GRILLED SALMON	7.99

#### ADDS

FIVE SHRIMP SCAMPI	15.49
OSCAR STYLE	13.49
THREE SCALLOPS	24.99