



Make the Holidays Sizzle!

DECEMBER 1ST, 2017 - JANUARY 1ST, 2018

Celebrate the Holidays with the Ultimate Appetizer

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab
small 69 large 138

Featured Entrees

PORTERHOUSE FOR TWO*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 125

BONE-IN FILET*

an incredibly tender 16 oz bone-in cut at the peak of flavor 77

BONE-IN NEW YORK STRIP*

USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 74

CHILEAN SEA BASS

pan-roasted, citrus-coconut butter, sweet potato and pineapple hash 45

FRESH ISLAND FISH

your server will describe today's preparation 42

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz Ribeye, well-marbled for peak flavor 145

Holiday Cocktails

RUM MILK PUNCH

Zacapa 23 Solera Rum, Kahlua, and half & half, served with a special holiday garnish 13

SPICED PEAR SPARKLER

St. George Spiced Pear Liqueur, fresh lime and cranberry, topped with sparkling wine 12

APPLE & CLOVE MANHATTAN

Bulleit Bourbon, Carpano Antica, housemade apple-clove reduction, black walnut bitters 14

*items are served raw, or undercooked, or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness