

# DAD'S FAVORITE DINNER SPECIALS

**Sunday, June 16, 2019**

*Available 4:00 - 8:30 p.m.*

## *Starters*

### **CAPRESE SALAD, 8**

"Toy Box" Heirloom Tomatoes | Mozzarella Cheese | E.V.O.O | White Balsamic Dressing | Basil | Aged Balsamic Reduction

### **BEER-STEAMED PEI MUSSELS, 12**

One Pound of Prince Edward Island Mussels | Steamed with Hoegaarden Beer and Grilled Andouille Sausage | Garlic | Shallots | Whole Butter

## *Dad's Favorite Entrées*

### **TWO POUND HARD SHELL MAINE LOBSTER, 34**

Drawn Butter | Corn on the Cob | Herb Roasted Red Potatoes

### **SUGAR AND SPICE-RUBBED TWELVE OUNCE C.A.B. NEW YORK SIRLOIN STEAK, 36**

Roasted Garlic Mashed Potato | Spring Ratatouille

### **SLOW-ROASTED PRIME RIB OF BEEF, 28**

Au Jus | Horseradish Cream | Grilled Vegetable Medley | Baked Potato

### **PAN-SEARED HALIBUT FILLET, 29**

Garden Fresh Tomatoes | Fresh Basil | Extra Virgin Olive Oil | Lemon-scented Basmati Rice

## *Dessert*

### **STRAWBERRY AND RHUBARB CRUNCH, 7**

Fresh Strawberries | Rhubarb from our Garden | Tossed with Cinnamon Sugar | Topped with Brown Sugar and Oats | Served Warm with Vanilla Ice Cream

### **CHOCOLATE MOLTEN LAVA CAKES, 7**

Espresso Whipped Cream | Chocolate Sauce

## *Beverage Feature*

### **MAN-MOSA, 13**

Stoli Ohranj Vodka | Sam Summer | Champagne | Orange Juice

### *Member Dining a la Carte Culinary Team*

Executive Chef, David Smith, Executive Sous Chef, Rony Rivera

Sous Chef, Matt O'Brien, Banquet Sous Chef, R.J. Gibbons

Line Chefs: John Elser, Josiah Demonico, Joel Karam, Joshua Lopez, Samantha Vincent, Jeffrey Volkers