



# Dinner Specials

## Appetizers

### **Shrimp Cocktail – 24**

Colossal shrimp, horseradish cocktail sauce, garnished with fresh sprouts.

## Entrées

### **\*Wild King Salmon Cobb Salad – 30**

Mixed greens, Danish bleu cheese, diced egg, olives, grape tomatoes, bacon, avocado, and Danish bleu cheese dressing.

### **\*8 oz. Citrus Seared Maple Farms Duck Breast – 40**

Grilled polenta, roasted broccolini, mandarin chipotle glaze.

### **\*Anderson Ranch Grilled Rack of Lamb – 46**

Roasted asparagus, garlic whipped potatoes, minted demi-glaze.

### **\*Wild King Salmon Oscar – 48**

Jumbo lump Dungeness crab, forbidden black rice and lobster risotto, roasted asparagus, Herbed Hollandaise, served skin on.

### **\*8 oz. Filet Mignon with 6 oz. Maine Lobster Tail – 70**

White truffle whipped potato, roasted asparagus, red wine beurre blanc.

### **\*18 oz. Chateau Briand for Two – 105**

Herbed Hollandaise, cracked peppercorn demi-glace, Maytag blue cheese and cremini mushroom cream.

Your choice of roasted garlic or white truffle whipped potato, and roasted asparagus or mixed seasonal vegetables.

*~ Carved tableside ~*

### **\*32 oz. Tomahawk Ribeye for Two – 110**

Your choice of roasted garlic or white truffle whipped potato, and roasted asparagus or mixed seasonal vegetables.

All parties over 6 will include a 20% gratuity. House bread and butter are served upon request only.

\*These items are cooked to order. Pierce County Health Department warns the risk of consuming raw or undercooked meats, poultry, or seafood. Doing so could result in foodborne illness. Regarding the safety of consuming fresh partially cooked fish, information is available upon request.