

PEARL

DINNER

Filet Mignon

*Cremini Mushrooms, Horseradish-Green Onion Mashed Potatoes,
Prosciutto Wrapped Asparagus, Port Wine Reduction*

Grilled Bone-In Pork Chop

*Pecan-Brown Sugar Crusted Sweet Potato Mash,
Brussel Sprouts, Bacon & Onions*

Roast Rack of Lamb

*Dijon Crusted New Zealand Lamb Rack,
Mint Chimichurri, Goat Cheese Croquette & Baby Beets*

Cast Iron Seared Chicken Breast*

*with a Medley of Barley, Brown Rice, Butternut Squash & Spinach,
Drizzled with Garlic Balsamic Glaze*

Pulled Pork Tacos

*Flour Tortilla, Red Cabbage, Cojita Cheese, Pickled Cucumber,
Housemade Salsa, Sweet Potato Fries*

Faroe Island Citrus Glazed Grilled Salmon Fillet*

Jasmine Rice, Baby Spinach

Pepper Seared Tuna Loin*

Jasmine Rice & Red Quinoa, Stir Fried Vegetables, Cucumber Chutney

Grilled Shrimp & Red Quinoa Salad*

*Romaine & Boston Lettuce, Cucumbers, Grape Tomatoes, Radicchio,
Pepper Jack, Pineapple, White Balsamic Dressing*

Fusilli al Pesto*

Tossed with Grape Tomatoes, Mediterranean Olives, Sundried Tomato & Crispy Eggplant
add Chicken add Shrimp

Steak House Burger

*A Fresh Blend of Black Angus Chuck,
Brisket & Short Rib, Peppered Bacon, Sharp Cheddar & Onion Rings*



Dark Beer Braised Boneless Short Ribs

Fingerling Potatoes & Frizzled Onions



Beer Battered Fish & Chips

Tartar, Lemon, Coleslaw

Cast Iron Seared New Jersey Sea Scallops*

Tuxedo Orzo, Asparagus & Onion Bacon Jam

SIDES

Smashed Yukon Gold Potato, Whole Grain Mustard, Gherkins, Pink Peppercorn

Sweet Potato Fries

Parmesan Truffle Fries

Mac & Cheese

Seasonal Vegetables



* = Gluten Free

Plate Sharing Fee