

PEARL

DINNER

Filet Mignon

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

Crispy Red Snapper for Two*

*Marinated in Garlic, Ginger, Lemon & Lime
Fried Crisp & Served with Asian Stir-Fry Vegetables, Jasmine Rice
Coconut Ginger Dressing*

Italian Chicken Paillard

*Pan Seared Panko Crusted Chicken, Garlic Roasted Heirloom Tomatoes
Baked Ricotta & Mozzarella, Grilled Fennel & Radicchio
Sun Dried Tomato Polenta Cake*

Grilled Shrimp Quinoa Salad*

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

Steak House Burger

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

Beer Battered Fish & Chips

Tartar, Lemon, Coleslaw

Cast Iron Seared New Jersey Sea Scallops

Tuxedo Orzo, Asparagus & Onion Bacon Jam

24 Hour Marinated Flank Steak

*Chimichurri Sauce, Roast Baby Potato
Grilled Vegetable Skewer, Short Rib Turnover*

Lemon Pepper Seared Swordfish

*Littleneck Clams, Broccoli Rabe,
White Beans, Garlic, Red Pepper & Potato*

Sazon Seared Pork Tenderloin

*Bourbon Peach Salsa, Roast Baby Potato
Grilled Vegetable Skewer, Pulled Pork Turnover*

King Crab Legs*

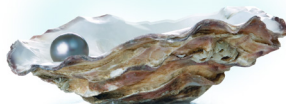
*Bucatini Pasta Tossed in Calabrian Chile Pomodoro
Toasted Focaccia, Ricotta Salata*

SIDES

*French Fries
Sweet Potato Fries*

*Parmesan Truffle Fries
Mac & Cheese*

*Homemade Ranch Chips
Seasonal Vegetables*



* = Gluten Free

Plate Sharing Fee