PEARL

DINNER

Crispy Whole Red Snapper for Two 72.95

Marinated In Garlic, Lemon, Lime, Fried Crisp and Served with Asian Stir Fry Veggies, Jasmine Rice, Coconut Lime Sauce

Chimichurri Steak 39.95

Marinated Skirt Steak Flash Grilled with House Made Chimichurri Sauce, Smashed Yukon Gold Potato with Pink Peppercorn and Red Dragon Mustard Seed Cheddar, Saute Rainbow Swiss Chard with Summer Squash, Red Pearl Onions

Lemon Pepper Swordfish 38.95

with Clams, Broccoli Rabe, White Beans, Garlic, Potato

Grilled Chicken and Jersey Peaches 26.95

Marinated Bell and Evans Boneless Cutlets, Smashed Yukon Gold Potato with Pink Peppercorn and Mustard Seed Cheddar, Rainbow Chard with Summer Squash and Red Pearl Onions

Lobster Roll 34.95

Toasted Garlic Roll, Old Bay Chips

Blackened Shrimp and Avocado Salad 26.95

Grilled Avocado, Romaine, Radicchio, Frisée, Mango, Cashews, Radish, Carrot, Grape Tomato, Avocado Ranch, Tortilla Strips

Sesame Ginger Salmon 36.95

Grilled 8oz Fillet, Steamed Jasmine Rice with Sugar Snap Peas, Stir Fried Bok Choy, Shitaki Mushrooms, Water Chestnuts, Shaved Carrot

Steakhouse Burger 21.95

Fresh Blend Of Black Angus Chuck, Brisket and Short Rib, Peppered Bacon, Sharp Cheddar and Onion Rings

Caviar Scallops 48.95

Seared Sea Scallops, Chilled Parsley Bechamel, Grilled Tomato Relish, Served with Rosemary Lemon Zest Potato

Lobster Ravioli 41.95

Tarron Cream, Grilled Lobster Tail

BUTCHERS BLOCK

Center Cut Black Angus 8oz Filet Mignon 56.95 14oz Prime Boneless New York Strip 56.95

Pick a Sauce

Horseradish Sauce, Cognac Demi-Glaze, Chili Lime Butter, Fresno Bourbon Butter, Chimichurri Sauce

SIDES 7

Rosemary Lemon

Zest Fingerlings

Truffle Fries

Onion Rings

Saute Summer Veggies

Grilled Asparagus

Jasmine Rice

Creamed Spinach

Smashed Yukon Gold with Red Dragon Mustard Seed Cheddar



Plate Sharing Fee \$5.00