



# HOUSE SPECIALTIES

### *Dry Aged Vintage Black Angus Strip*

12 oz. grilled to your taste, center cut strip served with pan fried yukon gold potatoes, spring onions, seasonal vegetables & wild mushrooms finished with a candied garlic reduction, caramelized shallot, peppercorn, blue cheese butter 31

### *Chateaubriand*

Beef tenderloin filled with Gorgonzola cheese & sliced Portobello mushrooms, served with grilled asparagus, garlic whipped potatoes & a Port wine butter sauce 29

### *Filet Mignon*

Grilled to your taste with a cranberry cabernet demi, fingerling potatoes & grilled asparagus 35

### *Surf & Turf*

Grilled 8oz. filet with two seared Diver scallops, our rich lobster & crab bourbon cream sauce atop lobster risotto, with grilled asparagus 39

### *Then & Now Chicken*

Half of the dish prepared with Harry Truman's famous recipe & the other half fried & drizzled in an ancho chili glaze, served with boursin whipped potatoes & red chili thin beans 20

### *Brick Chicken*

Chicken breast seared on hot bricks, with pan fried fingerling potatoes, thin beans, oven roasted tomatoes, BBQ aioli, garnished with crispy shallots 18

### *Citrus Chicken & Shrimp Cappellini Pasta*

Rosemary & lemon marinated chicken breast topped with jumbo Gulf shrimp, cooked in a white wine garlic butter sauce, grilled broccoli spears on a bed of cappellini pasta with sundried tomatoes prosciutto & peas 21

### *Balsamic Glazed Pork Chop*

8 oz bone in Berkshire pork chop grilled with a sweet balsamic honey glaze, served on a bed of white cheddar scallion potato puree, with pan fried baby brussel sprouts & blackberry balsamic sauce 22

### *Pork Medallions*

Center cut medallions topped with boursin cheese on a top of mushroom risotto, broccolini, finished with a sweet onion jam 23

### *Pan Fried Grouper*

8oz Grouper, pan fried, served with fingerling potatoes, braised baby carrots & English peas topped with a lemon caper beurre blanc 22

### *Grilled Salmon*

Served on sweet pea risotto, grilled seasonal vegetables & finished with a citrus butter sauce 22

### *Alaskan Halibut*

Grilled with roasted sweet pepper & mango bruschetta, served on a bed of basil pesto risotto, with braised baby carrots & broccolini in a red wine lemon butter sauce 28

## SIDES

Brussel sprouts 4 | Sautéed green beans 4 | Seasonal risotto 5 | Lobster risotto 8 |  
Seasonal vegetables 4 | Sweet potato fries 4 | Hand cut french fries 4 | Garlic whipped potatoes 5

## THREE-COURSE TASTING MENU

1 STARTER + 1 ENTRÉE + 1 DESSERT  
30

### *Starters*

Ophelia's Salad or Caesar Salad  
Portobello Rangoon Rolls  
Shrimp Tempura

### *Entrées*

Pork Medallions  
Brick Chicken  
Grilled Salmon

### *Desserts*

Raspberry Souffle  
Chocolate Creme Brûlée  
Seasonal Housemade Gelato