CAJUN CHICKEN PASTA
Blackened chicken sautéed, then tossed with mushrooms, scallions, tomatoes, and Penne Pasta with a Cajun cream sauce.

AHI TUNA
Sushi grade Ahi tuna seared rare served over Jade rice, and sautéed vegetables. Garnished with pickled ginger, lemon zest, sprinkled with sesame seeds and Wasabi.

SWORDFISH CHOP
A bone in swordfish chop served over Jade rice, garnished with an artichoke heart and mango salsa. Drizzled with a ginger and soy sauce.

SEAFOOD PASTA
An array of shellfish sautéed in white wine garlic and butter then served over linguine noodles.
**KING SALMON**
Grilled Alaskan King Salmon fillet, nestled over sautéed spinach and mozzarella cheese.

**BUFFALO RIB-EYE**
King Canyon buffalo rib-eye grilled to temperature.

**COWBOY STEAK**
Dry aged Bone in rib-eye, broiled to temperature.

**COLORADO RACK OF LAMB**
Fresh Colorado lamb chops grilled and served with a Pistachio nut mint sauce.

**MAYTAG NEW YORK STEAK**
Choice center cut New York, dry aged to maturity then grilled to temperature topped with sautéed mushrooms and Maytag Bleu cheese.

**ALASKAN KING CRAB LEGS**
Alaskan King Crab legs steamed, served piping hot With a lemon and drawn butter.
**BLACKENED ORANGE ROUGHY**

Fresh Orange Roughy, blackened with Cajun spices, then sautéed with scallions, tomatoes, and garlic served with vegetables and a Jade rice blend.

**BAKED CHICKEN**

Half a chicken marinated in garlic sage, and rosemary then oven baked served with a raspberry Chipotle sauce.

**ROASTED PRIME RIB**

Slow roasted to retain the natural juices, served with creamed horseradish and Yorkshire pudding.

**VEAL MEDALLIONS**

Two lightly breaded sautéed veal medallions served with a blend of fresh vegetables, potato cakes then dusted with a ginger and soy sauce laced with béarnaise sauce.
FILET MIGNON
Choice center cut 10 oz. filet mignon char broiled to your desired temperature.

TOURNEDOS
Two sautéed center cut filet medallions garnished with vegetables, Shitake mushrooms, and apple potato pancakes, served with béarnaise, and a black peppercorn sauce.

SCALLOOPS
Sauteed sea scallops served over potato cakes and sautéed spinach laced with bearnaise and a roasted red pepper sauce.

FILET WELLINGTON
Tenderloin of beef broiled to temperature, wrapped in puff pastry then baked. Served with vegetables and piped garlic mashed potatoes.

FILET AND LOBSTER
Australian cold water lobster tail and a center cut filet mignon steak served with drawn butter and a lemon wedge.