

AFTER 5 MENU

FROM THE GRILL

6OZ TAMARI AGAVE GLAZED ATLANTIC SALMON \$34

OVEN ROASTED QUARTER CHICKEN \$36

6OZ GRILLED PACIFIC HALIBUT WITH LEMON BUTTER \$45

6OZ "PRIME" CENTRE CUT TENDERLOIN \$45

10OZ "PRIME" NEW YORK STRIPLOIN \$56

SIDES

MASHED YUKON GOLD POTATO \$7

CHARRED BUTTERED BROCCOLINI \$7

ROASTED BABY RAINBOW CARROTS WITH MAPLE GLAZE \$8

SWEET PEA & PARMESAN RISOTTO \$9

AGED WHITE BALDERSON CHEDDAR MAC & CHEESE \$10

PASTA

TAGLIATELLE BOLOGNESE \$25

Rich meat sauce, asiago and arugula

HOUSE MADE MEAT LASAGNA \$28

Bechamel & marinara, mozzarella & asiago

CAVATAPPI ALFREDO \$30

Grilled jumbo shrimp, creamy alfredo sauce, reggiano, fresh basil



Please note GF "Gluten Free" menu options share cooking/preparation areas, including common fryer oil. | Vegetarian, can be modified to Vegan