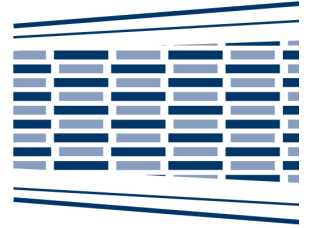




SEAFOOD | STEAKS | SUSHI | WOOD-FIRED PIZZA



\$16 Twilight Menu

Entrées Served 5 - 6 PM Daily

CHOOSE A SALAD

Marker 92

Baby Greens, Sun Cured Olives, Tomatoes, Hearts of Palm, Candied Walnuts, Citrus Dressing

Caesar

Tender Romaine Hearts, Shaved Parmesan, Buttered Croutons

CHOOSE AN ENTRÉE

To Maximize Flavor, All of Our Fresh Seafood and Meats are Oak Wood Grilled.

Chicken Capellini Pomodoro

Herb Marinated Grilled Chicken Breast, Beefsteak Tomatoes, Caramelized Garlic, Sweet Basil and Reggiano Cheese, served over Capellini Pasta

Grilled Salmon

With Market Vegetables, Fragrant Rice and Sweet Corn Butter

Marinated Angus Flank Steak

With Market Vegetables, Garlic Mashed Potatoes and Demi Glace

Chicken Piccata

Boneless Chicken Breast, Market Vegetables, Garlic Mashed Potatoes and Lemon Caper Butter Sauce

Seafood Stuffed Flounder

Seafood Stuffed Flounder Served with Speckled Rice, market Vegetables, and Lemon Butter

AVAILABLE FRIDAY AND SATURDAY

\$18

Roast Prime Rib

Prime Rib Naturally has a lot of Marbling and Fat. You may not want to order this cut if you want a Lean Steak

Ten Ounce Hand Cut, Thyme and Peppercorn Crust, Baked Potato with Loaded Butter, Herbed Au Jus and Horseradish Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*A gratuity of 20% will be added to parties of eight or more.
There is a \$4.00 split plate charge.*