

# SEABASE ENTRÉES

Served from 3pm – Close

## Peruvian Chicken & Potatoes

Peruvian style BBQ chicken on the bone with twice fried potatoes tossed with a pepper cilantro lime dressing – \$24.00

## Southern Fried Venison Steak

served with Au Gratin potatoes finished with a rabbit sausage juniper berry pan gravy – \$45.00

## Bone-In Filet Mignon

Pan roasted with trumpet mushrooms, marble potatoes & Zucchini Chips – \$48.00

## Lobster Okazaki

broiled Maine lobster with stir fried rock shrimp, bay scallops, lobster & crab over Udon noodles – \$ Market Price

## Yellow Stone

Pan fried buffalo ribeye with pork belly potato hash. Served with horseradish sauce – \$47.00

## Seared Sea Scallops

Served in a pool of cauliflower puree with braised swiss chard finished with shaved parmigiana – \$38.00

## Local Catch

Poached, Baked, or Fried – \$ Market Price

## Parmigiana Spinach Gnocchi

with Prosciutto cream & peas – \$18.00

## Rigatoni Vodka Sauce

sautéed pancetta shallot vodka tomato & cream – \$18.00

## Chicken Parmigiana

crispy chicken cutlet with savory marinara Romano, parmigiana & mozzarella served with linguini – \$21.00

\*Vegetarian/Vegan option available

\*Chef will assist with dietary needs

\*18% Gratuity will automatically be added to parties of 8 or more people