

LOBSTER WEDNESDAY

FIRST COURSE

Spanish Deviled Eggs // *bacon, smoked paprika, green onion, habanero salsa*

Shrimp Cocktail // *house-made spicy cocktail sauce, spring mix*

Crispy Cauliflower // *creamed sweet corn, cilantro aioli*

Blackened Shrimp Stuffed Mushrooms \$2 // *roasted red pepper, jalapeño creamed spinach, serrano cream*

Fried Calamari \$3 // *tempura bell pepper, creamed horseradish, cilantro aioli*

Blue Lump Crab + Atlantic Salmon Cake \$4 // *parmesan risotto, fresh basil, cilantro aioli*

SECOND COURSE

Mexican Caesar // *romaine, garlic crouton, tomato, white cheddar, jalapeño caesar*

House Salad // *spring mix, cucumber, tomato, red onion, jack cheese, garlic crouton, choice of house-made dressing*

Bella Gem Wedge \$3 // *iceberg, bacon, hard boiled egg, cherry tomato, red + green onion, blue cheese dressing*

Lobster Bisque \$3 // *grilled corn, grilled garlic bread*

MAIN COURSE

all entrees are USDA PRIME + served with drawn butter & grilled meyer lemon

10oz Warm Water Australian Lobster Tail \$45
drawn butter, grilled meyer lemon

10oz Lobster & 8oz Top Sirloin \$65
grilled shrimp, gorgonzola cream

10oz Lobster & Blackened Atlantic Salmon \$65
blackberry salsa, jalapeño creamed spinach

10oz Lobster & 16oz New York Strip \$79
sautéed mushroom, serrano cream, horseradish

10z Lobster & 10oz Filet Mignon \$89
sautéed mushroom, jalapeno creamed spinach, red wine demi-glace

10oz Lobster & 16oz Ribeye \$89
crumbled blue cheese, sautéed mushroom, black peppercorn sauce, horseradish

10oz Lobster & 16oz Bone In Ribeye \$99
fresh rosemary, creamed horseradish

SIDE DISH

Cilantro Pesto Mashed Potato

Jalapeño Creamed Spinach

Hand Cut French Fries

White Wine Mushroom + French Green Bean

Parmesan Risotto \$3

Diced Green Chile Twice Baked Potato \$3

Roasted Brussels Sprouts \$3

Jalapeño Mac & Cheese \$3