

## ENTREES

Thai Lobster~ 1 1/2lb. whole lobster stuffed with shrimp in a coconut-curry-ginger sauce with Thai basil, baby shrimp and cilantro over Asian noodles \$39.95

Grilled Stuffed Beef Tenderloin~ filled with gorgonzola, roasted garlic, and sun dried tomato, over sweet potato ravioli with smoky zinfandel demi glace and grilled "it is summer somewhere" vegetables \$34.95

Mahogany Basil Duck~ slow roasted half duck with sweet soy molasses glaze, served with fresh lo mein noodles with a racy 5 spice-ginger duck sauce with snow peas and bok choy \$26.95

Potato Crust Striped Bass~ NC coast line caught striper with potato crust over angel hair pasta with roasted peppers and basil pesto, light cream \$26.95

Grilled Mesquite Smoked Veal Chop~ Maximillian's nearly famous herb crusted veal on the bone. Served over 3 cheese polenta with fresh arugula and portabello-marsala-rosemary cream sauce \$36.95

Mesquite Grilled Black Angus Ribeye~ house-aged 16 ounce wood grilled ribeye with decadent red bliss potatoes, grilled vegetables, roasted red pepper-smoked paprika steak sauce \$32.95

Voodoo Tuna~ peppercorn crust with spicy ginger-cumin-garlic shellfish sauce, shrimp, chillies, Thai basil and fire noodles \$28.95

Tortilla Crust Salmon~ red chili pesto vinaigrette, grilled yellow corn-tomatillo salsa, wilted greens, jalapeno crema, black bean ravioli \$26.95

Wood Grilled Rack of Lamb~ with a black truffle-sun dried tomato-brandy pan sauce, fresh rosemary and thyme, grilled summer somewhere vegetables, house made asparagus-goat cheese tortellini \$38.95