



– S T A R T S –

KUMAMOTO OYSTER- 3 EA
champagne mignonette, fresh lemon

MUSHROOM STRUDEL 9
shiitake, portabella, button mushrooms, feta, & herbs baked in phyllo, served with madeira reduction

SAGE GNOCCHI 9
delicate potato dumplings topped with a sage cream sauce with bacon and parmesan cheese

BBQ LANGOSTINES 16
new orleans style with oil & spices, served over french bread

CHORIZO STUFFED DATES 10
medjool dates, stuffed with chorizo, bacon wrapped, roasted, simmered in spicy tomato sauce

SASHIMI TUNA 13
ahi tuna seared with black & white sesame seeds. served with wasabi mustard, soba noodles in a spicy peanut sauce, with cucumber relish

– S A L A D S & S O U P S –

HOUSE SALAD 7
mixed greens, house red wine vinaigrette

FRAZER'S CLASSIC CAESAR 8

BEET & JICAMA SALAD 9
roasted red beets, jicama, fig balsamic reduction, goat cheese mousse, basil chiffonade

BLUE ICEBERG 8
iceberg wedge, creamy house blue cheese dressing, tomato, green onion

GOAT CHEESE 10
goat cheese coin, arugula, caramelized onion, candied pecan pomegranate vinaigrette

LOBSTER BISQUE
4 cup / 6 bowl

– ENTREES –

FILET MIGNON 32

8 oz. certified black angus pan roasted filet with veal reduction, french beans and frazer's signature roasted potatoes
- add 5 oz. lobster tail with drawn butter for \$16-

PRIME RIB 35

14 oz prime rib, au jus, horseradish cream, baked mac ' cheese, french beans
- add 5 oz. lobster tail with drawn butter for \$16-

CRAB & ASPARAGUS RISOTTO 28

lump crab, fresh asparagus, crème fraiche, aborio rice, parmesan cheese , herbs
- add 5 oz. lobster tail with drawn butter for \$16-

SUNDRIED TOMATO CHICKEN 24

boneless chicken breast sautéed with leeks, mushrooms, and sundried tomato pesto sauce with a touch of cream over angel hair pasta and grilled asparagus

BERKSHIRE PORK CHOP 27

8oz boneless berkshire pork chop, wrapped in whiskey-aged berkshire bacon. served with braised red cabbage and chorizo chipotle sweet potato mash, finished with warm apple and rum-raisin compote

HALIBUT 32

olive oil, bread crumbs, grilled and topped with lemon caper butter, served with feta mashed potatoes and grilled asparagus

SALMON FRAZER 26

6oz filet baked with horseradish & pecan crumb crust over dijon mustard cream. accompanied with red beans & rice

PASTA TUTTO MARE 28

jumbo scallops, lump crab, shrimp, & clams with butter, garlic, white wine, tomato, and capers. tossed with angel hair pasta
- add 5 oz. lobster tail with drawn butter for \$16-

SWEET POTATO ENCHILADAS (vegetarian) 18

enchiladas filled with sweet potato, arugula, roasted red peppers, cheese blend and sour cream, topped with red cabbage slaw, served with black beans and cilantro rice

– DESSERTS –

KEY LIME PIE 7

graham cracker crust with a creamy key lime custard filling, topped with fresh chatilly cream

CRÉME BRULÉE 7.5

award-winning vanilla custard topped with caramelized sugar

BREAD PUDDING 6.5

topped with dark chocolate, white chocolate & whiskey sauce

CHOCOLATE TORTE 7.5

flourless chocolate cake with belgian chocolate

PROFITEROLES 7

puff pastry, vanilla ice cream, chocolate grenache

HOUSE MADE ICE CREAM & SORBET 2.5

see server for selections

