



Tuesday Night Surf & Turf Special

Our Surf & Turf Special features a
6 oz. Lobster Tail with drawn butter and
a 6 oz. Prime Filet Mignon with craft beer sauce,
served with mashed potatoes and grilled asparagus



Suggested Pairing
Beringer Knights Valley Cabernet Sauvignon • 40 bottle



Available on Tuesdays for 45
Reservations Recommended
Make Reservations at
[resy.com](https://www.resy.com)



Shearn's

SEAFOOD PRIME STEAKS

• WILD WEDNESDAY •



APPETIZER

Grilled Quail • \$20

w/ Cherry Glaze on Sautéed Spinach

ENTREES

8oz. Bone in Venison Chop • \$65

w/ Guinness Demi, Beet Risotto,
and Grilled Asparagus

22oz. Bone in Bison Ribeye Carved Tableside • \$90

w/ Mashed Potatoes and Seasonal Vegetables

King Ora Salmon • \$65

w/ Chestnut Cream Sauce, Au Gratin Potatoes,
and Brussel Sprouts



Suggested Pairings

Drylands Sauvignon Blanc Marlborough • \$36

Postmark Paso Robles Cabernet Sauvignon

by Duckhorn • \$60

SPECIAL MENU

STARTER

CHOICE OF

LOBSTER BISQUE
SHERRY

MIX GREEN SALAD

BABY TOMATOES, ENGLISH CUCUMBERS,
SHAVED CARROTS, BLOOD ORANGE DRESSING

ENTRÉE

CHOICE OF

6 OZ ARGENTINIAN FILET
WITH SAUTÉED BEECHNUT MUSHROOM,
RED WINE DEMI

PAN SEARED SALMON
WITH LEMON BUTTER

HERB MARINATED AIRLINE CHICKEN BREAST
WITH SMOKED PEPPERCORN SAUCE

SAUTÉED JUMBO GULF SHRIMP
LINGUINI SCAMPI, GARLIC AND HERBS,
PEPPERS, ONIONS

DESSERT

CHOICE OF

CHEESECAKE WITH RASPBERRY SAUCE
PISTACHIO RASPBERRY CHOCOLATE CAKE

\$55

THIS SPECIAL IS AVAILABLE
THURSDAY EVENINGS ONLY
5:30 PM - 8:00 PM