



### SOUPS/SALADS

#### French Onion 7

Merlot infused caramelized onions under melted sharp provolone

#### Lobster Bisque 9

poached Maine lobster in a smooth cream Sherry broth

#### House Wedge 8

baby iceberg wedge, balsamic drizzle, tomatoes, cherry smoked bacon strips with house Gorgonzola dressing

#### Grilled Caesar 8

lightly grilled romaine hearts, lemon Caesar dressing finished with white anchovies and shaved Parmesan

#### Arugula 8

poached pears, goat cheese crumbles over arugula, tossed in white wine balsamic vinaigrette

#### Mediterranean 8

Romaine lettuce, sliced heirloom tomatoes, feta, cucumbers, Kalamata olives, pepperoncini peppers with a lemon balsamic vinaigrette

Add protein to salad: Filet – Shrimp – Scallops 12

### STARTERS

#### Charcuterie Board 16

Chef's assortment of cured meats and exotic cheeses with assorted accompaniments perfect for sharing

#### Mozzarella Prosciutto 11

lightly sautéed fresh mozzarella wrapped in Prosciutto with balsamic glaze

#### Lobster Thermidor 19

North Atlantic lobster tail split & topped with a lobster Mornay sauce

#### Wasabi Thai Calamari 14

lightly fried calamari with Thai chili dressing, bok choy with wasabi aioli

#### Lamb Lollipops 13

marinated hand cut lamb chops over arugula

#### Beef Carpaccio 16

thinly sliced chilled filet mignon with light seasoning and crostini toast points

#### Black & Bleu Steak Tips 13

tender steak tips pan seared and tossed with mushrooms, onions, and Danish bleu cheese served open faced on a crusty bread

#### Butchers Bacon 14

grilled thick sliced pork bacon, caramelized Brussels, apple-jalapeno jelly, apple cider jus

#### Steak Tartare 21

top grade filet mignon, served raw topped with quail eggs  
**\*when available\***

### COLD BAR

#### Fresh Oysters on the Half MP

fresh shucked oysters on shaved ice

#### Shrimp & Crab Cocktail 15

poached shrimp accompanied with lump crab and cocktail sauce

#### Tuna Tartare 14

sashimi tuna formed over wasabi avocado relish with wonton crisps and black caviar

#### Chilled Seafood Platter 48

chilled lobster tail, shrimp, shucked oysters, cracked crab claws, lump crab finished with lemon dressing, cocktail and mignonette sauce

#### Super Seafood Platter 75

larger portion of our chilled seafood platter perfect for sharing

### STEAKS

All steaks are served with chef's vegetable and potato du jour

#### Filet Mignon – 8oz 37 / 10oz 40

USDA Black Angus hand cut timeless entrée, prepared to your liking

#### Bone-In Filet – 12oz 44

USDA Black Angus bone-in tenderloin, extraordinarily tender

#### NY Strip – 14oz 38

USDA Black Angus highly flavorful, firm textured sirloin

#### PRIME NY Strip – 16oz 45

USDA PRIME "King of Steaks" full flavor with heavy marbling

#### Dry-Aged Kansas City – 18oz 43

bone-in NY strip, dry-aged for full flavor

#### Dry-Aged Bone-In Ribeye – 20oz 43

exceedingly juicy with robust flavor

#### PRIME Delmonico Ribeye – 20oz 43

USDA PRIME, heavy marble, full flavor

#### KOBE Wagyu Tomahawk – 28-30oz 78

KOBE bone-in ribeye, very heavy marbling

#### KOBE Wagyu Tomahawk for Two 109

served with starter, two salads and dessert

### STEAK ENHANCEMENT 2

Au Poivre Reduction

House Béarnaise

Wild Mushroom Demi-Glace

Mission Fig Cabernet Reduction

Gorgonzola Gratin

Gorgonzola Cream

Kona Coffee Rub

RARE: cold red center; soft

MEDIUM RARE: warm red center; firmer

MEDIUM: pink and firm

MEDIUM WELL: partially pink center

WELL DONE: gray-brown throughout; firm

Accompany any steak with Scallops, Lobster Tail or Traditional Crab Oscar 14

### SEAFOOD

#### Lobster Ravioli 37

ravioli stuffed with lobster, served with a cold water lobster tail and scallop finished with a brown sage butter

#### Sashimi Grade Tuna 31

pan seared, blackened tuna, served rare with wakame and pickled ginger

#### Salmon Picatta 34

pan seared salmon, topped with a lemon caper butter sauce, risotto Milanese and vegetable du jour

#### Chilean Sea Bass 38

tender sea bass, served over tri-colored Israeli couscous, asparagus, and roasted red pepper coulis

#### Lump Crab Cake 33

house recipe baked pure lump crab cake prepared with House Béarnaise served with red pepper coulis and vegetable du jour

#### Scallops 36

sautéed sea scallops and lobster meat in a lemon garlic butter sauce over olive, bell pepper and Parmesan risotto

### ADDITIONAL SIDES

PERFECT FOR SHARING

Baked Mac & Cheese 6

Sea Salted Baked Potato 5

Maple Glazed Bacon Brussel Sprouts 6

Truffle Butter Fresh Cut Fries 5

Wasabi Lobster Whipped Potatoes 8

Creamed Spinach 6

Parmesan Risotto 6

Asparagus 6

Creamed Corn Brûlée 6

### ENTRÉES

#### Lamb Rack 33

rack of lamb, marinated with olive oil, lemon, garlic and oregano, served over Parmesan risotto and asparagus

#### Tuscan Veal Chop 33

grilled 14oz bone in veal chop, topped with a butter Tuscan herbal blend of virgin olive oil, rosemary, garlic, lemon, and sage, served with potato and vegetable du jour

#### Seared Duck Manhattan 32

locally raised duck breasts served with Luxardo cherry liqueur and bourbon reduction over Parmesan risotto and vegetable du jour

#### Frenched Chicken 28

grilled marinated chicken breast, served over tuxedo orzo tossed with capers, olives, and goat cheese, served with asparagus

**PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR CONCERNS. GLUTEN FREE, VEGETARIAN, AND VEGAN OPTIONS ARE AVAILABLE.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. When ordering well done steak, we are unable to guarantee the quality of tenderness and flavor.

Open Daily 4:30 p.m.