



### SOUPS/SALADS

#### French Onion 8

Merlot infused caramelized onions under melted sharp provolone

#### Lobster Bisque 12

poached Maine lobster in a smooth cream traditional broth

#### House Wedge 9

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

#### Grilled Caesar 9

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

#### Arugula 9

Champagne apples, goat cheese crumbles over arugula, tossed in white wine balsamic vinaigrette

#### Mediterranean 9

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

Add protein to salad: Filet – Shrimp – Scallops 14

### 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 in a lobster Mornay sauce

#### Wasabi Thai Calamari 15

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

#### Lamb Lollipops 14

marinated hand cut lamb chops over arugula

#### Beef Carpaccio 16

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

#### Filet Crostini 14

thin sliced filet Pittsburgh prepared on garlic crostini finished with gorgonzola cream sauce and balsamic drizzle

#### Butchers Bacon 14

grilled thick sliced pork bacon, caramelized Brussels, with house BBQ

#### Steak Tartare 24

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 16

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 60

chilled lobster tail, shrimp, shucked oysters, snow crab legs, lump crab, served with cocktail and mignonette sauce

#### Super Seafood Platter 89

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 38 / 10oz 41

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 47

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

#### Dry-Aged Kansas City – 18oz 44

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

#### Dry-Aged Bone-In Ribeye – 20oz 44

exceedingly juicy with robust flavor

#### PRIME Delmonico Ribeye – 20oz 43

USDA PRIME, heavy marble, full flavor

#### KOBE Wagyu Tomahawk – 32-34oz 89

KOBE bone-in ribeye, very heavy marbling. Marble grade 5-6

#### KOBE Wagyu Tomahawk for Two 121

served with starter, two salads and dessert. Marble grade 5-6

### STEAK ENHANCEMENT 2

Au Poivre Reduction

House Béarnaise

Wild Mushroom Demi-Glace

Mission Fig Cabernet Reduction

Gorgonzola Gratin

Gorgonzola Cream

Kona Coffee Rub

Cabernet Sauvignon Syrup

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 14 | Lobster Tail or Traditional Crab Oscar 16

### SEAFOOD

#### Lobster Ravioli 37

ravioli stuffed with lobster, served with a 1/2 cold water lobster tail and scallop finished with a brown sage butter

#### Tuna Tataki 33

seared yellow fin tuna, topped with sweet ponzu, shaved lemon and chili threads

#### Salmon 34

pan seared salmon served with hickory smoked crème fraîche, celery seed gastrique, pumpnickel croutons and crispy prosciutto served with vegetable du jour

#### Chilean Sea Bass 39

crispy seared Chilean sea bass served over lobster risotto, with cabernet sauvignon syrup and vegetable du jour

#### Lump Crab Cake 34

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

#### Scallops 36

pan seared scallops with cauliflower mousseline, roasted cauliflower florets, warm curry vinaigrette and shaved apple

### ADDITIONAL SIDES

PERFECT FOR SHARING

Baked Mac & Cheese 7

Sea Salted Baked Potato 5

Maple Glazed Bacon Brussel Sprouts 6

Truffle Butter Fresh Cut Fries 6

Wasabi Lobster Whipped Potatoes 8

Creamed Spinach 6

Parmesan Risotto 7

Asparagus 6

Sautéed Mushrooms 8

### ENTRÉES

#### Lamb Rack 33

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

#### Tuscan Veal Chop 31

grilled 12oz 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

pan roasted airline chicken breast, served with a mushroom and goat cheese risotto, topped with lavender infused honey and served with asparagus

A PLATE SHARING FEE MAY APPLY

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.