



### SOUPS/SALADS

**French Onion 10**  
Merlot infused caramelized onions under melted gruyere

**Lobster Bisque 13**  
Maine lobster in port wine, lobster, and saffron cream

**House Wedge 10**  
baby iceberg wedge, balsamic drizzle, tomatoes, cherry smoked bacon strips with house Gorgonzola dressing

**Grilled Caesar 10**  
lightly grilled romaine hearts, black truffle Caesar dressing, finished with white anchovies and shaved Parmesan

**Arugula 10**  
tossed in a creamy black pepper and lemon vinaigrette with shaved parmesan and pinenuts

Add protein to salad: Filet – Shrimp – Scallops 16

### STARTERS

**Charcuterie Board 18**  
Chef's assortment of cured meats and exotic cheeses with assorted accompaniments perfect for sharing

**Mozzarella Prosciutto 14**  
fresh mozzarella wrapped in Prosciutto di parma, lightly sautéed topped with balsamic glaze

**Lamb Lollipops 14**  
marinated hand cut lamb chops over arugula

**Coquilles St. Jacques 18**  
thinly sliced scallops in a lobster, mushroom, and white wine cream topped with gruyere cheese and broiled until golden brown

**Wasabi Thai Calamari 16**  
lightly fried calamari with Thai chili dressing, bok choy with wasabi aioli

**Beef Carpaccio 16**  
thinly sliced chilled filet mignon with light seasoning and crostini toast points

**Filet Crostini 16**  
thin sliced filet Pittsburgh prepared on crostini finished with gorgonzola cream sauce and balsamic drizzle

**Butchers Bacon 14**  
grilled thick sliced pork bacon, caramelized Brussels, with house BBQ

**Steak Tartare 26**  
finely diced filet mignon served raw with traditional accompaniments  
*\*when available\**

### COLD BAR

**Fresh Oysters on the Half MP**  
fresh shucked oysters on shaved ice

**Shrimp Cocktail 17**  
poached shrimp accompanied with cocktail sauce

**Tuna Tartare 15**  
sashimi tuna formed over wasabi avocado guacamole, finished with yuzu, wasabi, and black tobiko and wonton chips

**Chilled Seafood Platter MP**  
chilled lobster tail, shrimp, shucked oysters, snow crab legs, tuna tartare, served with cocktail and mignonette sauce

**Super Seafood Platter MP**  
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 40 / 10oz 42**  
USDA Black Angus hand cut timeless entrée, prepared to your liking

**NY Strip – 14oz 39**  
USDA Black Angus highly flavorful, firm textured sirloin

**PRIME NY Strip – 16oz 48**  
USDA PRIME "King of Steaks" full flavor with heavy marbling

**Dry-Aged Kansas City – 18oz 45**  
bone-in NY strip, dry-aged for full flavor

**Dry-Aged Bone-In Ribeye – 20oz 46**  
exceedingly juicy with robust flavor

**PRIME Delmonico Ribeye – 20oz 44**  
USDA PRIME, heavy marble, full flavor

**KOBE Wagyu Tomahawk – 32-34oz 96**  
KOBE bone-in ribeye, very heavy marbling. Marble grade 5-6

**KOBE Wagyu Tomahawk for Two 132**  
served with starter, two salads and dessert. Marble grade 5-6

### STEAK ENHANCEMENT 4

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 16 | Lobster Tail 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 34**  
seared yellowfin tuna topped with sweet ponzu, shaved lemon and chili threads

**Salmon 35**  
pan seared salmon over a crispy sweet corn and polenta cake, topped with piquillo peppers and chorizo relish, served with a roasted tomato coulis

**Chilean Sea Bass 42**  
pan seared Chilean sea bass served over a sun dried tomato risotto and finished with a basil beurre blanc

**Scallops 37**  
berbere spice encrusted scallops, with saffron cous-cous and germolota

### ADDITIONAL SIDES

PERFECT FOR SHARING

Baked Mac & Cheese 8

Sea Salted Baked Potato 5

Brown Sugar Bacon Glazed Brussel Sprouts 8

Truffle Butter Fresh Cut Fries 6

Wasabi Lobster Whipped Potatoes 10

Creamed Spinach 7

Parmesan Risotto 8

Asparagus 6

Sautéed Mushrooms 8

### ENTRÉES

**Lamb Rack 36**  
rack of lamb, marinated with olive oil, lemon, garlic and oregano, served over Parmesan risotto and asparagus

**Tuscan Veal Chop 33**  
grilled 12oz bone-in veal chop, topped with crispy garlic extra virgin olive oil and fried Tuscan herbs, served with potato and vegetable du jour

**Seared Duck Manhattan 33**  
locally raised duck breasts served with Luxardo cherry liqueur and bourbon reduction over Parmesan risotto and vegetable du jour

**Frenched Chicken 29**  
pan roasted airline chicken breast, served over parmesan risotto finished with a preserved lemon beurre blanc, 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.