



SOUPS/SALADS

French Onion 10

Merlot infused caramelized onions under melted gruyere

Lobster Bisque 13

port wine lobster and saffron bisque, garnished with poached Maine Lobster

House Wedge 11

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

Grilled Caesar 11

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

Arugula 11

tossed in a creamy black pepper and lemon vinaigrette with shaved parmesan and pine nuts

Add protein to salad: Filet – Shrimp – Scallops 16

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 15

marinated hand cut lamb chops over arugula

STARTERS

Coquilles St. Jacques 18

thinly sliced scallops in a lobster, mushroom, and white wine cream topped with gruyere cheese and broiled until golden brown

Willoughby's Calamari 16

buttermilk breaded calamari seasoned with Montreal spice blend, tossed with crispy red onion & garlic, finished with fresh shaved fennel and roasted garlic 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 15

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

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 17

sashimi tuna formed over wasabi avocado guacamole, finished with tobikko

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 42 / 10oz 45

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

NY Strip – 14oz 40

USDA Black Angus highly flavorful, firm textured sirloin

PRIME NY Strip – 16oz 54

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

Dry-Aged Kansas City – 18oz 46

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 | Crab Oscar 17

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 36

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

Salmon 36

pan seared salmon over creamed leeks, served with Lyonnaise potato topped with a quail egg

Lobster Crab Cake 56

Maine lobster and jumbo lump crab, served with a shrimp and lemongrass beurre blanc

Scallops 37

berbere spice encrusted scallops, with saffron couscous and gremolata

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 38

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

Tuscan Veal Chop 34

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 34

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
PRICES SUBJECT TO CHANGE

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.