



### 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

**Field Greens 11**

dressed with pomegranate vinaigrette, grape tomatoes, red onion and feta cheese

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 16**

marinated hand cut lamb chops over arugula

### STARTERS

**Willoughby's Calamari 16**

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

**Steak Tartare for Two 32**

minced filet, shallots, Dijon mustard, parsley, coarse Maldon salt

**WEEKENDS ONLY**

**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 16**

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

### COLD BAR

**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 47**

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 45**

USDA PRIME, heavy marble, full flavor

**KOBE Wagyu Tomahawk – 32-34oz 98**

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

**KOBE Wagyu Tomahawk for Two 134**

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 Tails 22 | Crab Oscar 17

### SEAFOOD

**Twin Lobster Tails 52**

two lobster tails, parmesan risotto, vegetable du jour, topped with crab Oscar

**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, saffron orzo, vegetable du jour, roasted tomato compote

**Chilean Sea Bass 44**

miso glazed Chilean sea bass, sesame lobster risotto, sautéed shiitake mushrooms

**Crab Cake 52**

jumbo lump crab meat, tossed with our house Béarnaise and finished with tarragon oil

**Scallops 37**

pan seared scallops, parmesan risotto, butternut squash purée, Merlot beurre rouge

### ADDITIONAL SIDES

PERFECT FOR SHARING

Baked Mac & Cheese 8

Sea Salted Baked Potato 6

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 39**

marinated rack of lamb, parmesan risotto, vegetable du jour, pomegranate gremolata, pomegranate reduction

**Tuscan Veal Chop 35**

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 35**

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

**Chicken Normandy 29**

pan-seared airline chicken breast, parmesan risotto, vegetable du jour, creamy apple brandy sauce

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.