



SEAFOOD PLATTER

OYSTERS, LITTLENECK CLAMS,
KING CRAB, SHRIMP,
1/2 (1.5LB) LOBSTER

FOR ONE \$34 / FOR TWO \$65
FOR THREE \$98

A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS USDA PRIME OR CERTIFIED ANGUS® BRAND, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

SALADS & APPETIZERS

- EAST & WEST COAST OYSTERS 1/2 DOZ 20 / DOZ 34
- JUMBO SHRIMP COCKTAIL / 18
- ROASTED BEETS / ENDIVE / APPLE / GORGONZOLA / 13
- CHOPPED VEGETABLE SALAD / 15
- HEIRLOOM TOMATO SALAD / WATERMELON / RICOTTA SALATA 14
- TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / 18
- BABY SPINACH SALAD / MAYTAG BLUE / BACON VINAIGRETTE / 14
- HAMACHI / AVOCADO / PICKLED RED ONION / HONEY-ORANGE SAUCE / 18
- CRABCAKE / MEYER LEMON / RADISH SALAD / 17
- BIBB LETTUCES / MUSTARD DRESSING / 11
- CAESAR SALAD / SPICY PARMESAN CROUTON / 12
- LOBSTER SALAD / "COBB" STYLE / 23
- GRILLED DOUBLE CUT SMOKED BACON / 10

MEAT & POULTRY

- HANGER STEAK 10 OZ / 29
- FILET 8 OZ / 34 12 OZ / 42
- NY STRIP 14 OZ / 37 (BONE IN) 20 OZ / 49
- RIB EYE 14 OZ / 36 (BONE IN) 22 OZ / 47
- PORTERHOUSE (FOR TWO) 40 OZ / 85
- BRAISED SHORT RIBS / 33
- RACK OF LAMB (2 DOUBLE CUT) / 40
- LEMON-ROSEMARY CHICKEN / 27
- HERB-PARMESAN CRUSTED VEAL CHOP 14 OZ / 45

- SAUCES
- STEAK
- 3 MUSTARDS
- RED WINE
- BÉARNAISE
- BLUE CHEESE
- PEPPERCORN
- HORSERADISH
- BBQ
- CHIMICHURRI



BLUE
VERY RED, COLD CENTER

RARE
RED, COOL CENTER

MEDIUM RARE
RED, WARM CENTER

MEDIUM
PINK, HOT CENTER

MEDIUM WELL
DULL PINK CENTER

WELL DONE
DULL GRAY

WAGYU

AMERICAN WAGYU SKIRT 10 OZ / 55

FISH & SHELLFISH

- SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / 50
- ACACIA HONEY MARINATED ALASKAN BLACK COD / 32
- BRANZINI / GRENOBLOISE STYLE / 30
- GRILLED 1.5LB MAINE LOBSTER / LEMONGRASS BROTH / 45
- GINGER CRUSTED TUNA / GARLIC-SPRING ONION JUS 30

VEGETABLES / 11

- ROASTED TOMATOES
- GRILLED ASPARAGUS
- ONION RINGS
- POACHED GREEN BEANS
- CREAMY SPINACH
- STUFFED MUSHROOM CAPS
- HEN OF THE WOODS MUSHROOM
- BUTTERED CORN / BACON

POTATOES / 9

- BAKED POTATO
- JALAPEÑO MASHED
- PARMESAN GNOCCHI
- POTATO GRATIN
- FRENCH FRIES
- SMASHED FINGERLINGS

DESSERTS / 10

- CRÊPE SOUFFLÉ / PASSION FRUIT SAUCE
- STRAWBERRIES 'N CREAM SUNDAE / WARM MADELEINES
- DARK CHOCOLATE TART / PISTACHIO ICE CREAM
- PEANUT BUTTER CHOCOLATE MOUSSE / BANANA ICE CREAM
- NY CHEESECAKE / MIXED BERRIES / STRAWBERRY SORBET
- LEMON MERINGUE PIE / BLUEBERRY / LEMON SORBET
- PEACH GRATIN / LEMON VERBENA ICE CREAM
- PROFITEROLES / CHOCOLATE SAUCE / VANILLA BEAN ICE CREAM
- SLICED FRUIT & BERRIES

TRIO OF HOUSE-MADE ICE CREAMS OR SORBETS 9

EXECUTIVE CHEF BRIAN MOYERS
PASTRY CHEF JESSICA GORYL

*IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER OR YOUR SERVER.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.