

Appetizers & Salads

Oysters \$17

Shrimp Cocktail \$17

Roasted **Beets** / Gorgonzola / Apple \$12

Chopped **Vegetable** Salad \$14

Beefsteak Tomato / Grilled Onion Vinaigrette / Chèvre \$14

Tuna Tartare / Avocado / Soy-Lime Dressing \$16

Baby **Spinach** / Maytag / Bacon Vinaigrette \$12

Crab Cake / Remoulade / Spicy Coleslaw \$16

Field Greens / Mustard Dressing \$10

Caesar Salad \$12

Lobster Salad "Cobb" Style \$23

Grilled Double Cut Smoked **Bacon** \$9

Meat & Poultry

Hanger Steak \$26

Braised **Short Ribs** \$33

Filet 12oz \$42

New York **Strip** 16oz \$42

Veal Chop 14oz \$45

Rack of **Lamb** (2 double cut) \$38

Rib Eye 22oz \$45

Porterhouse (for two) 40oz \$79

"BLT" Cut / Bone-in Double **Sirloin** (for two) 32oz \$82

Lemon-Rosemary **Chicken** \$26

Fish & Shellfish

Spiced Grilled **Tuna** \$30

Tomato-Caper Braised **Swordfish** \$33

Sautéed **Dover Sole** \$45

Broiled Maine **Lobster** 3lb \$75

Kobe

Japanese **Kobe Strip (A5)** per oz \$26

American **Wagyu Ribeye** 12 oz \$92

American **Wagyu Top Cap** 10 oz \$81

American **Wagyu Skirt** Steak 10 oz \$55

Sauces

Béarnaise, Peppercorn

Red Wine, 3 Mustards

Blue Cheese, Horseradish

Steak, BBQ

(Additional Sauces \$3)

Sauces

Cilantro Mayonnaise

Ginger Ketchup

Caper Brown Butter

Soy-Citrus

(Additional Sauces \$3)

Vegetables \$9

Onion Rings

Creamy **Spinach**

Grilled **Asparagus**

Braised **Carrots**

Poached **Green Beans**

Roasted **Tomatoes**

Potatoes \$8

Hash Brown

French **Fries**

Baked

Mashed

Potato **Gratin**

Baked, Fried and **Sautéed**

Parmesan **Gnocchi**

Mushrooms \$10

Hen of the Woods

Stuffed Mushroom Caps

Desserts \$10

Chestnut Chocolate Sundae

Warm **Chocolate** Tart / Pistachio Ice Cream

Crêpe Soufflé / Passion Fruit Sauce

Peanut Butter Chocolate Mousse / **Banana** Ice Cream

Carrot Cake / Ginger Ice Cream

Lemon-Cassis Meringue Pie / Lemon Sorbet

Caramelized **NY Cheesecake** / Citrus Soup / Blood Orange Sorbet

Sliced **Fruit** and **Berries**

Selection of Artisanal American **Cheeses** 3/5 \$12/\$17

A few words about our Steaks...

All of our steaks are Certified Angus Beef, USDA, the finest available. Our steaks are specially selected, corn-fed Midwest beef, naturally aged for maximum tenderness and flavor. We broil our steaks at 1700 degrees and finish with herb butter.

Chef de Cuisine Christopher Lim

Autographed Cookbooks by Laurent Tourondel
"go Fish" and "BLT - New American Bistro Cooking"
\$34.95 ea

Take home a bottle of **BLT Steak** or **BBQ Sauce** \$9

