

SOUPS & SALADS

CAESAR SALAD

grana padano, focaccia croutons
\$12

WEDGE SALAD

blue cheese, bacon, bermuda
onion, heirloom tomato
\$11

FULL HOUSE SALAD

heirloom tomato, strawberries,
pecans, goat cheese baguette
\$12

SOUP OF THE DAY

\$8

LOBSTER BISQUE

crème fraiche, sherry
\$10

APPETIZERS

BACON WRAPPED SCALLOPS

cherry wood smoked bacon,
red pepper champagne beurre blanc
\$21

ALASKAN KING CRAB

steamed, drawn butter
\$33

CRISPY FRIED CALAMARI

garlic parmesan aioli
\$11

LUMP CRAB CAKES

mustard aioli
\$18

CHERRY WOOD SMOKED BACON

woodford reserve barbecue sauce
\$11

PORK BELLY

crème grits, jalapeño apricot jam
\$11

BONE MARROW

stone-ground mustard, toast points
\$20

INDIVIDUAL CUTS

PRIME

NY STRIP 16 OZ

\$37

FLAT IRON 10 OZ

\$29

RIBEYE 18 OZ

\$49

FILET MIGNON 8 OZ

\$45

SEAFOOD

LOBSTER TAILS

single or double
\$63 | \$125

MISO-GLAZED SEA BASS

vanilla rum butter
\$36

CEDAR PLANK SALMON

crème horseradish
\$28

SHRIMP SCAMPI

angel hair
\$32

CHEF'S SPECIALTIES

DUROC PORK CHOP

pecan pesto
\$37

LONG BONE VEAL CHOP

wild mushroom demi
\$52

SKIRT STEAK

miso-marinated
\$33

PRIME RIB

crème horseradish
\$33

HALF JIDORI CHICKEN

thyme, shallots, brown butter
\$29

T-BONE

\$58

SIDES

BAKED POTATO

crème fraiche, pancetta, chives
\$9

POTATO PUREE

garlic confit
\$9

MAC AND CHEESE

black truffle
\$9

ROASTED HEIRLOOM CARROTS

roasted garlic
\$9

MUSHROOMS

farmed and foraged, thyme
\$9

BRUSSELS SPROUTS

pork belly, aged balsamic
\$9

CREAMED SPINACH

grana padano
\$9

BROCCOLI

coated garlic
\$9

*Eating raw or undercooked meat, poultry, eggs or seafood may pose a health risk to everyone, but especially young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thoroughly cooking such animal foods reduces the risk of illness. Consumers who want more information about their risk should contact their physician or local health department.