

## APPETIZERS

### **Oysters Stew**

Butter, Cream, Smoked Paprika, Truffle  
8

### **Bacon Wrapped Jumbo Shrimp**

Chipotle Butter, Smoked Cheddar Grits  
15

### **Celery Root Bisque**

Apple Croutons, Vanilla Air  
7

### **Stuffed Quail**

Fennel, Apple, Butternut Squash Puree  
12

### **Tuna Au Poivre Salad**

Rare, Arugula, Goat Cheese, Pomegranate, Pistachio, Dijon Vinaigrette  
13

### **Pan Seared Dayboat Scallops**

Caramelized Banana, Blackberry Gastrique  
15

### **Colossal Crab Cocktail**

Chilli Mayo, Cocktail, Horseradish Dijon  
16

### **Shepherds Pot Pie**

Braised Beef Shoulder, Peas, Pearl Onions, Veal Jus, Puff Pastry  
9

## SALADS

### **Iceberg Wedge**

Smoked Bacon, Tomato, Red Onion, Hard-Boiled Egg, Gorgonzola Buttermilk Dressing  
6

### **Caesar Salad**

Romaine Heart, Basil Croutons, Shaved Parmesan-Reggiano  
6

### **Enoki Mushroom Salad**

Arugula, Red Onion, Sherry Vinaigrette, Shaved Manchego, Crispy Shallots  
6

## STEAKS

<b>12 oz. Bone-In Filet Mignon</b>	39
<b>8 oz. Petite Filet Mignon</b>	30
<b>16 oz. Kansas City Strip Steak</b>	32
<b>12 oz. New York Strip Steak</b>	26
<b>22 oz. Cowboy Steak</b>	35
<b>12 oz. Rib Eye</b>	24
<b>22 oz. Dry-Aged T-Bone Steak</b>	38
<b>12 oz. Wagyu Strip Steak</b>	45

We are proud to serve only the finest quality elite Angus Steaks

### Sauces

Truffled Hollandaise | Demi-Glace | Housemade Steak Sauce | Gorgonzola Cream  
Included in steak price

## SPECIALTIES

### Steak Christina

Spinach Salad, Blackberries, Gorgonzola, Balsamic Braised Red Onions  
22

### Braised Short Ribs

Red Wine Jus, Gorgonzola Cream, Gnocchi, Asparagus Tips  
24

### Jumbo Lump Crabcakes

Celery Root Puree, Black Truffle Vinaigrette, Warm Frisee Salad  
25

### Braised Pork Belly

Day Boat Scallop, Brussels Sprouts Hash, Smoked Bacon Beurre Blanc, Natural Jus  
25

### Romano Encrusted Seabass

Pea Puree, Truffled Risotto  
27

### Grilled Cured Salmon

Jicama-Apple Salad, Honey-Lime, Smoked Paprika Vinaigrette  
21

### Surf And Turf

6 oz. Filet, Butter Poached Lobster Tail, Scampi Sauce, Baby Vegetables  
40

## SIDES

Mashed Potato, Delmonico Potato, Smoked Gouda Macaroni and Cheese, Creamy Risotto  
Wilted Greens, Crispy Onions, Asparagus, Shoestring Vegetables, Roasted Mushrooms  
6 each

**Executive Chef - Ryan Cunningham**

**Sous Chef - Phillip Williams**

