

STARTERS

Oyster Stew

Butter, Cream, Smoked Paprika, Truffle

8

Bacon Wrapped Jumbo Shrimp

Chipotle Butter, Smoked Cheddar Grits

15

French Onion Soup

Veal Jus, Gruyere Crouton

7

Duck Ravioli

Marsala, Black Trumpet Mushrooms, Truffle Air

12

Braised Veal Short Rib

Hoisin Glaze, Lotus Root, Grapes, Radish

13

Pan Seared Day Boat Scallops

Caramelized Banana, Blackberry Gastrique

15

Colossal Crab Cocktail

Chilli Mayo, Cocktail, Horseradish Dijon

18

Spring Vegetable Flat Bread

Pesto Oil, House Made Mozzarella, Oven Roasted Tomato

9

SALADS

Iceberg Wedge

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

6

Caesar Salad

Romaine Hearts, Basil Croutons, Shaved Parmesan-Reggiano

6

Enoki Mushroom Salad

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

6



ENTREES

12 oz. Bone-In Filet Mignon

39

8 oz. Petite Filet Mignon

30

16 oz. Kansas City Strip Steak

32

12 oz. New York Strip Steak

27

22 oz. Cowboy Steak

36

12 oz. Ribeye

25

22 oz. Dry-Aged T-Bone Steak

39

12 oz. Wagyu Strip Steak

45

Bernaise, Au Poivre, Demi-Glace, Blackened, House Made Steak Sauce, Gorgonzola Cream
Included In Steak Price

Double Cut Lamb Chops

Mint Syrup, Roasted Fingerling Potato, French Beans, Lamb Jus
36

Veal Kodiak

Boursin Crust, Grilled Asparagus, Colossal Crab Meat, Demi-Glace, Gorgonzola Cream
34

Jumbo Lump Crab Cakes

Sunchoke Puree, Black Truffle Vinaigrette, Warm Spinach Salad
25

Pan Roasted Halibut

Warm Potato Salad, Lavender-Mustard Whip
27

Romano Encrusted Sea Bass

Arugula, Roasted Cherry Tomato, Grilled Lemon, Pea Puree
26

Crispy Skin Local Rockfish

Corn Cream, Succotash, Colossal Crab Meat
28

Pan Seared Filet Medallions

Lobster Ravioli, Mushroom Ragout, Roasted Shallot Paint
35

A LA CARTE SIDES

(2 person portion size)

**Mashed Potato, Delmonico Potato, Smoked Gouda Macaroni and Cheese, Roasted Cherry Tomatoes,
Wilted Greens, Crispy Onions, Asparagus, Shoestring Vegetables, Roasted Mushrooms**

All 6

Broiled Lobster Tails

14

Crab Cake

10

Executive Chef - Ryan Cunningham

Sous Chef - Phillip Williams