

- chef inspired cocktails -

I bet you will order another		12
bourbon, amaretto, pineapple, nutmeg		
jay-z daisy		12
tequila, gin, campari, grapefruit		

- starters -

pasta	14	applewood bacon	16
weekly selection		luxardo cherry & thyme	
yellow fin tuna	15	wee wellingtons	21
radish, cucumber, fennel, soy		herb roasted mushrooms, cream	

- shellfish -

east coast oysters		19 35
cocktail, mignonette		
crab salad		22
fennel, red onion, wontons		
tiger shrimp		21
cucumber, radish, cocktail, greens		
braised mussels		14
white wine, garlic, basil, crostini		
shellfish platter		MKT
lobster, crab meat, scallops, shrimp, oysters, trio of sauces		

- soups -

french onion soup		12
gruyere, grilled cheese		
tomato & herb		12
parmesan croutons, basil		

- salads -

romaine		13
caesar dressing, sundried tomato, parmesan, foccacia crouton		
garden lettuce		14
bleu cheese, strawberries, wonton crisps, pistachios		
wedge of iceberg		14
garlic herb dressing, bleu cheese, apples, onion, bacon, walnuts		
buratta		14
heirloom tomato, balsamic pearls, basil		

if you have a food allergy please speak with the chef, the manager, or your server.
consuming raw or undercooked meat, seafood, poultry, or eggs may increase your
risk of food-borne illness

- steaks & chops -

usda certified prime beef

filet mignon 8 oz	47	ribeye 16 oz	46
bone-in ribeye 24 oz	66	porterhouse 40 oz	90

snake river farms american wagyu

new york strip	48	bavette	47
flat iron	37	zabuton	40

specialty cuts

veal chop 16 oz	53	cornish hen	42
hatchet chop duroc pork brined & cured			49

accompaniments

lobster tail	33	brandied onions	6
crab oscar	22	black truffle butter	3
scallops	18	bordelaise	3
tiger prawn	21	bearnaise	3
rouge bleu cheese	7	au poivre	3

- fish & seafood -

diver scallops herbed potato hash, sour cream, bacon	32
chilean salmon charred kale & mustard greens, bacon, bearnaise	30
crusted halibut carnival cauliflower, chervil	36
jumbo crab cake jicama, scallions, red pepper	43
maine lobster two pound choice of steamed, broiled, or butter poached	MKT

- for the table-

creamed corn	10
roasted wild mushrooms	14
truffled mac & cheese	15
baked potato	9
duck fat fries	13
bacon cheddar mashed potatoes	14
garlic mashed potatoes	10
horseradish mashed potatoes	10
grilled asparagus	14
steamed broccoli	10

kevin longmire *chef de cuisine* | alexander link *restaurant manager*