

Appetizers

- Buffalo Oysters with blue cheese 12.
- Mini Kobe Burgers 14.
- Cornmeal Crusted Calamari, roasted pepper aioli 9.
- Lobster Spring Roll, dijon drizzle 12.
- Grilled Tuna Skewers, wasabi foam 12.
- Selection of Fresh Oysters on the half,
jalapeño sorbet 12.
- Tuna Tartare, waffle chips & tomato concassé 10.
- Colossal Shrimp Cocktail 15.
- Crab & Avocado Terrine 12.
- Colossal Crabmeat Cocktail, 4 dipping sauces 16.
- Selection of Artisanal Cheeses & Charcuterie 14.

Salad

- Arugula Salad, pomegranate vinaigrette, feta,
golden raisins & cranberries 8.
- Warm Spinach Salad, red onion, goat cheese &
pancetta vinaigrette 9.
- Classic Caesar 7.
- Spring Greens, cherry tomatoes, glazed walnuts,
pecorino romano & basil vinaigrette 7.
- Heirloom Tomatoes & buffalo mozzarella 9.

Soup

- Corn & Crab Chowder, jalapeño cream 7.
- Roasted French Onion 5.

Wines by the Glass

- NV Fukucho, Moon on Water, Junmai Ginjo 8 / 3 oz.
- '06 Urban, Off-Dry Riesling, Mosel-Saar-Ruwer 8.
- '06 Rocky Gully, Dry Riesling, Western Australia 9.
- '06 Rapitala "Piano Maltese", Grillo/Cataratto, Sicily 7.
- '07 DiLenardo, Pinot Grigio, Venezia 7.
- '07 Cantina del Taburno, Falanghina, Campania 8.
- '06 Eric Texier, Viognier, Cotes du Rhone 9.
- '06 Provenance, Sauvignon Blanc, Napa Valley 9.
- '06 JJ Vincent, Bourgogne Blanc 9.
- '04 Ferrari Carano, Chardonnay Reserve, California 12.
- '07 Domaine Houchart, Rosé, Cotes de Provence 9.
- '04 Paringa, Sparkling Shiraz, S. Australia 7.
- '06 Le Pas de l'Escalettes, Cotes du Rhone Blend 8.
- '06 Bearboat, Pinot Noir, Russian River Valley 11.
- '06 I Piaggioni, Mocali, Rosso di Toscana 9.
- '06 Familia Mayol, Kaleido, Bonarda, Mendoza 8.
- '06 Domaine de la Patience, Merlot, Languedoc 9.
- '05 Wingnut, Zinfandel, Amador County 9.
- '06 Gascon, Malbec, Mendoza, Argentina 8.
- '05 Rock & Vine, Cabernet Sauvignon, Central Coast 10.
- '04 The Formula, Robert's Shiraz, S. Australia 9.
- '04 Buoncristiani, OPC, Napa Valley 14.
- '06 Keesha, Petite Sirah, Lodi 9.

Steaks and Chops

Prime Sirloin 16 oz 36.

Filet Mignon 8 oz 28.

Rib-Eye Filet 10 oz, Truffled Demi 29.

Filet Mignon 12 oz 33.

Filet Oscar, jumbo lump crabmeat,
béarnaise & grilled asparagus 45.

Rib-Eye 24 oz Prime, Dry-Aged, bone in 38.

Grilled Rack of Lamb, crushed purple potatoes, roasted
fennel & cayenne coconut crème fraîche 29.

Honey glazed Pork Tenderloin,
shrimp-chorizo jambalaya 28.

Braised Short Ribs, mashed Yukon Gold 26.

Chicken Milanese, arugula, tomato vinaigrette 25.

*Our steaks are USDA Prime, seasoned with sea salt and
crushed black pepper and prepared on our wood-fired grill.*

Sauces

Au Poivre Sauce 2.

Béarnaise Sauce 2.

Blue Cheese Béchamel 2.

Goat Cheese Gratin Potatoes 6.

Pommes Soufflé 6.

Herb Roasted Yukon Gold Potatoes 6.

Braised Rosemary Carrots 5.

Sautéed Wild Mushrooms 6.

Seafood and Shellfish

Pan-Seared Diver Scallops, cauliflower purée &

Porcini-leek cream 28.

Jumbo Lump Crab Cake, Asian pear slaw,

spicy red pepper coulis 28.

Pan Seared Salmon, potato hash, Courvoisier crème fraîche,
cucumber granite 28

Butter Poached Cold Water Lobster Tail 18 oz 48.

Cold Water Lobster Tail 8oz & Filet Mignon 8oz 52.

Seared Four-Spice Tuna, sautéed carrots, zucchini,
spaghetti squash & wild mushrooms 28.

Pan Sautéed Flounder, crabmeat, wild
mushrooms & tomato beurre blanc 29.

Roasted Halibut, wild mushrooms & tomato vinaigrette 28.

Sautéed Soft Shell Crabs, grilled asparagus,
corn & butter bean salsa 32.

Lobster Thermidor 2.25 pounds 45.

Whole lobsters 2.25 lbs, broiled or steamed 41.

Stuffed with sautéed crabmeat add 10.

Sides

Grilled Asparagus with Béarnaise Sauce 6.

Beer Battered String Beans, lemon aioli 6.

Sautéed Spinach with Shaved Parmesan 6.

Onion Rings 6.

French Fried Beet Chips 6

Try our award winning Knife and Fork Steak sauce