



A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS USDA PRIME OR 100% NATURALLY RAISED CERTIFIED BLACK ANGUS, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

SALADS & APPETIZERS

- CAESAR SALAD / ~~13~~ 3.03
- EAST & WEST COAST OYSTERS 1/2 DOZ...18 DOZ...34
- JUMBO SHRIMP COCKTAIL / 19
- TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / 18
- CRAB CAKE / MEYER LEMON / RADISH SALAD / 17
- ROASTED BEETS / GORGONZOLA / APPLE / ~~13~~ 3.03
- STEAK TARTARE / TRADITIONAL GARNISHES / COUNTRY BREAD / 18
- CHOPPED VEGETABLE SALAD / 15
- BABY SPINACH / MAYTAG / BACON VINAIGRETTE / ~~12~~ 3.03
- BIBB LETTUCE / MUSTARD DRESSING / ~~11~~ 3.03
- LOBSTER SALAD "COBB" STYLE / 29
- GRILLED DOUBLE CUT SMOKED BACON / ~~10~~ 3.03



SEAFOOD PLATTER

OYSTERS, LITTLENECK CLAMS, CRAB CLAW, SHRIMP, 1/2 (1.5LB) LOBSTER

FOR ONE (EXCLUDES LOBSTER) 34
FOR TWO 65 / FOR THREE 98

SAUCES

- STEAK
- 3 MUSTARDS
- RED WINE
- BÉARNAISE
- BLUE CHEESE
- PEPPERCORN
- HORSERADISH
- BBQ



STEAK TEMPS

- BLUE**
VERY RED, COLD CENTER
- RARE**
RED, COOL CENTER
- MEDIUM RARE**
RED, WARM CENTER
- MEDIUM**
PINK, HOT CENTER
- MEDIUM WELL**
DULL PINK, HOT CENTER
- WELL DONE**
NO PINK, HOT CENTER

MEAT & POULTRY

- PRIME HANGER STEAK 10OZ / 29
- FILET MIGNON 12OZ / ~~46~~ 33.04
- 28-DAY DRY AGED NY STRIP 16OZ / ~~46~~ 33.04
- 28-DAY DRY AGED PRIME BONE-IN NY STRIP 20OZ / 57
- 28-DAY DRY AGED PRIME PORTERHOUSE (FOR TWO) / 47 PER PERSON
- BONE IN RIB EYE 22OZ / ~~52~~ 33.04
- BRAISED SHORT RIBS / 33
- RACK OF LAMB (2 DOUBLE CUT) / ~~46~~ 33.04
- HERB-PARMESAN CRUSTED VEAL CHOP / ~~47~~ 33.04
- LEMON-ROSEMARY CHICKEN / 29

WAGYU

- JAPANESE A5 RIB LOIN 25 PER OZ (4OZ MIN)
- AMERICAN WAGYU RIBEYE 12 OZ / 92
- AMERICAN WAGYU STRIP PAVE 8 OZ / 85
- AMERICAN WAGYU TOP CAP 10 OZ / 81
- AMERICAN WAGYU SKIRT 10 OZ / 55

FISH & SHELLFISH

- SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / ~~55~~ 33.04
- SAUTÉED BRANZINO / SHIITAKE MUSHROOM / BREAKFAST RADISH / BASIL / 30
- GRILLED JUMBO SHRIMP / 36
- GRILLED SPICY MISO TUNA / FINE HERBS / MAPLE & OLIVE / ~~37~~ 33.04
- GRILLED 2LB MAINE LOBSTER / COGNAC JUS / 55

SIDES 3.03

- GRILLED ASPARAGUS / ~~11~~
- ONION RINGS / ~~8~~
- CREAMED SPINACH / ~~11~~
- ROASTED BRUSSEL SPROUTS / BACON / HONEY / FINE HERBS / ~~10~~
- POTATO SKINS / ~~8~~
- BAKED POTATO / ~~10~~
- FRENCH FRIES / ~~8~~
- POTATO GRATIN / ~~10~~
- MASHED POTATOES / ~~10~~ JALAPEÑO MASHED / ~~10~~ TRUFFLE MASHED / ~~12~~
- STUFFED MUSHROOM CAPS / ~~10~~
- HEN OF THE WOODS MUSHROOM / ~~13~~

DESSERTS / ~~10~~ 3.03

- CRÊPE SOUFFLÉ / PASSION FRUIT SAUCE
- MALT SUNDAE / VANILLA / PRALINE
- WARM CHOCOLATE TART / PISTACHIO ICE CREAM
- PEANUT BUTTER CHOCOLATE MOUSSE / BANANA ICE CREAM
- MINI DOUGHNUTS / CHOCOLATE SAUCE / COFFEE ICE CREAM
- MEYER LEMON CHEESECAKE / HUCKLEBERRY SORBET
- APPLE COBBLER / VANILLA ICE CREAM
- CARROT CAKE / GINGER ICE CREAM
- FRUIT & BERRIES
- ICE CREAM & SORBET ~~7~~

*IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER, OR YOUR SERVER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.