

## APPETIZERS

COLOSSAL SHRIMP COCKTAIL (3) 21  
Horseradish Cocktail. Additional Pieces 7 Ea

SOUTHWEST SHRIMP DIP 20  
Shrimp, Corn, Roast Poblano, Toasted Naan Bread

ESCARGOT 19  
Parsley-Garlic Butter, Toast Points

AHI TUNA 20  
Sesame Crusted, Pickled Ginger, Cucumber Spaghetti,  
House Ponzu Sauce

OYSTERS FLASH FRIED **or** ROCKEFELLER 24  
Flash Fried Oysters, Old Bay Hollandaise **or** Cream Spinach,  
Bacon, Asiago & Cheddar

## SALADS

BURRATA 16  
Grilled Peaches, Marcona Almonds, Parma Prosciutto,  
White Balsamic, Micro Greens

LOCAL GREENS 14 Side Salad w/ Entrée 7  
Goat Cheese, Maple Candied Pecans, Fresh Blueberries,  
Candied Beets, Lemon Citrus Vinaigrette

### SALAD ENHANCEMENTS

GRILLED CHICKEN BREAST 15. 3 GRILLED COLOSSAL SHRIMP 21. 4 oz TENDERLOIN 22. SEARED SALMON 20.

## HOUSE STEAKS CHOICE OF ONE SIDE

USDA PRIME BONELESS RIBEYE\*  
20oz 58

USDA PRIME NEW YORK STRIP\*  
12oz 42 16oz 52 24oz 70

SURF & TURF\* 48  
USDA Prime Flat Iron, Six Scampi Shrimp

## ENTRÉES

LOBSTER MAC & CHEESE  
¼ lb lobster 37 ½ lb lobster 68

SEA BASS\* 46  
Charred Corn Succotash, Pancetta, Roasted Pepper Gastrique

SALMON\* 35  
Coconut Scented Jasmine Rice, Asparagus, Fresh Mango Salsa

SHRIMP PESTO 36  
Sundried Tomato & Fresh Basil Pesto Parmesan Cream Sauce,  
Half Pound Large Shrimp, Deano's Fresh Linguini

## STEAK ENHANCEMENTS

SHRIMP SCAMPI 18  
LOBSTER OSCAR 24  
SAUTÉED ONIONS AND/OR MUSHROOMS 5  
DEMI GLACE **or** HOLLANDAISE 3

## SIDES

CAULIFLOWER AU GRATIN 10  
SAUTÉED **or** CREAMED SPINACH 8  
ROASTED POBLANO CREAM CORN 10  
BRUSSELS SPROUTS W/ BACON 10  
PARMESAN GARLIC FRIES 10  
GREEN BEANS, CARROTS **or** ASPARAGUS 8

PORK POTSTICKERS 16  
Five Potstickers, Ginger-Sesame-Soy Sauce

POPS 15  
Wagyu, Blue Cheese & Bacon, Chipotle Aioli

THE CHIPS 12 - ADD BACON +2  
Blue Cheese Sauce & Crumbles, Green Onion

HOUSE BRUSCHETTA 18  
Toast Points, Fresh Strawberries, Basil, Goat Cheese, EVOO,  
Balsamic Drizzle, Fried Shallot Garnish

CRISPY ORANGE CHICKEN 16  
Sweet Chili Mandarin Orange Sauce

SWEET & SOUR CRISPY CALAMARI 20  
Thai Chili Sauce, Scallions, Sesame Seeds

BLUE CHEESE WEDGE 14  
Apple Smoked Bacon, Tomato, Green Onion, Blue Cheese  
Dressing & Crumbles **or** Roasted Garlic Ranch & Cheddar

HOUSE CAESAR 12 Side Salad w/ Entrée 7  
Chopped Romaine, Garlic & Herb Focaccia Croutons, Shaved  
Parmesan, Traditional Caesar

CENTER CUT FILET MIGNON\*  
8oz 46 12oz 58

DRY AGED PORK TOMAHAWK\*  
20oz 45

WAGYU BURGER\*  
10oz 22

AHI TUNA\* 40  
Furikake Spiced Tuna, Vegetable Ramen Noodle Salad,  
Sweet Chili Cucumbers, Spicy Mayo

STEAK FRITES\* 36  
USDA Prime Flat Iron Steak, Cowboy Butter, Garlic-Parm Fries

ROAST HALF CHICKEN 30  
Baby Potatoes & Spring Vegetables, Cherry Jalapeno BBQ Sauce

WAGYU MEATLOAF 30  
Shitake Mushroom Meatloaf, Mushroom Demi **or** Sriracha Glaze.  
Our House Mac & Cheese **or** Asparagus & Cheddar Mashed

BLUE CHEESE CRUSTED 4  
BLUE CHEESE CRUST & DEMI 6  
BLUE CHEESE, SAUTÉED ONIONS, AU POIVRE 8  
BERNAISE SAUCE **or** AU POIVRE 3

JUMBO BAKED POTATO 8  
LOADED BAKED POTATO 10  
YUKON GOLD WHIPPED POTATO 8  
TRUFFLE WHIPPED POTATO 10  
HOUSE MAC & CHEESE 10  
LOBSTER MAC & CHEESE 18

\*Consuming any of the above meat, poultry, seafood or eggs raw or undercooked may increase your risk of foodborne illness. Please inform your server of any allergies.

GM. AMY MONSAERT MGR. WILLIAM CARTER  
CHEF. DAVE ILLSLEY