



## STEAKS & SEAFOOD

### APPETIZERS

HOUSE MADE CHOWDER 10

\*AHI TUNA 17  
Blackened, Wakame Salad, Ginger,  
Sweet Soy Reduction

COLOSSAL SHRIMP COCKTAIL 18  
Additional Pieces 6 Ea

DAILY SHELLFISH MARKET PRICE

SMOKED HADDOCK & LOBSTER CAKE 18  
Parisian Tartar

SWEET & SOUR CALAMARI 15  
Thai Chili Paste, Scallions, Sesame Seeds

ESCARGOT 15  
Garlic Butter, Cheese Gratin, Toast Points

PORK POTSTICKERS 14  
Ginger Soy Sauce

NH BACON 15  
Thick Cut Candied Black Pepper Bacon,  
House Cucumber Pickles

KOBE POPS 15  
Wagyu, Blue Cheese & Bacon Meatballs

KUNG PAO CHICKEN 14  
Mandarin Orange Sweet & Spicy Sauce, Crispy Kimchi, Sweet  
Chili Aioli

THE CHIPS 8 - ADD BACON 10  
Blue Cheese Sauce, Green Onion,  
Blue Cheese Crumbles

CHARCUTIERE PLATE MARKET PRICE  
Local Cheeses, Cured Meats, Accoutrements

### SALADS

GREENS 10  
Local Greens, White Balsamic Vinaigrette, Sunflower Seeds, Sharp Cheddar, Dried Cranberries

CLASSIC CAESAR 10  
Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing

BLUE CHEESE LETTUCE WEDGE 12  
Tomato, Green Onion, Crisp Bacon, Blue Cheese Dressing & Crumbles or Ranch

GREENLESS GREEK 12  
Local Cucumbers & Tomato, Feta, Olives, Onions, Croutons, Greek Dressing

APPLE & RICOTTA 14  
Mojito Apples, Dried Apples, Mixed Greens, House Made Ricotta, Cider Vinaigrette

#### Add any of the following proteins to a salad...

Chicken (Grilled or Blackened) 7	Salmon (Grilled or Blackened) 20	Shrimp (Grilled, Blackened or Chilled) 18
Scallops 10 Ea.	Steak Tips 15	Filet 8oz. 30    12oz. 40
	Blackened Ahi Tuna 12	

### FROM THE GRILL

\*PRIME BONELESS RIBEYE  
20 oz. 48

"PRIME" NY STRIP\*  
12 oz. 35    16 oz. 42    24 oz. 55

\*28 DAY DRY AGED KC STRIP  
16 oz. 60

\*PORTERHOUSE  
MARKET PRICE

\*FILET MIGNON BARREL CUT  
8 oz. 38    12 oz. 48  
10 oz. Bone In 62

CIDER BRAISED PORK SHANK  
20 oz. 35

\*AMERICAN KOBE BEEF BURGER  
10 oz. 22    w/ Truffle Cheddar 24  
Brioche Roll, Lettuce, Tomato, Pickle

### DINNER ENTREES

DAY BOAT SCALLOPS 38  
Truffle Smashed Fingerlings, Local Mushrooms, Sauté Spinach

\*AHI TUNA 32  
Shrimp Fried Rice, Tempura Asparagus, House Kimchi

SALMON 28  
Apple-Fennel-Radish Salad, Roasted Squash Puree, Pumpkin Seed  
Pesto

LOBSTER MAC & CHEESE  
¼ lb Lobster 35    ½ lb Lobster 70

ROAST CHICKEN 25  
Statler Breast, Confit Thigh, Roasted Root Vegetables, Fingerling  
Potatoes, Pan Sauce

MEATLOAF 24  
American Kobe Beef & Shitake Mushrooms, Sriracha Brown  
Sugar Glaze, Asparagus and Cheddar Mashed, or Our House Mac

STEAK HOUSE TIPS & FRITES 26  
House Tenderloin Tips, Topped with Demi, Parmesan-Garlic  
Fries

#### ON THE TOP

Lobster Oscar 18    Shrimp Scampi 15  
Bearnaise 2    Hollandaise 2    Demi-Glace 2  
Au Poivre 3    Blue Cheese Crust 3  
Mushrooms or/and Caramelized Onions 3/6  
Black & Blue - Blue Cheese & Demi 6  
Smothered & Covered - Caramelized Onions,  
Blue Cheese, Au Poivre 8

#### ADDITIONAL SIDES 8

Baked Potato \* Green Beans \* Asparagus  
Brussel Sprouts w/ Bacon \* House Mashed  
Mac & Cheese \* Cauliflower Au Gratin \*  
Parmesan Truffle Garlic Fries

#### TEMPERATURES

PITTSBURG - Seared with a cold center  
RARE - Cold Red Center  
MEDIUM RARE - Cool Red Center  
MEDIUM - Cool Pink Center  
MEDIUM WELL - Warm Pink Center  
WELL DONE - Cooked Through

*\* Consuming these raw or undercooked may increase your risk of foodborne illness. Please inform your server of any allergies*