

APPETIZERS

- AHI TUNA 17
Blackened, Cucumber Spaghetti, Ginger,
Sweet Soy Reduction
- COLOSSAL SHRIMP COCKTAIL 18
Traditional Cocktail Sauce. Add Pieces 6 Ea
- DAILY SHELFISH MARKET
- SWEET & SOUR CALAMARI 15
House Sweet & Sour, Thai Chili Paste
- LOBSTER ESCARGOT 18
Sauté Burgundian Escargot & Lobster,
Puff Pastry, Vermouth Cream, Hazelnuts
- HOUSE MADE CHOWDER 10



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APPETIZERS

- PORK POTSTICKERS 14
Five Potstickers, Ginger-Sesame-Soy Sauce
- SPRING CHICKEN 16
Confit Chicken, Parisian Gnocchi, Asparagus,
Preserved Lemon, Grilled Scallions, Pesto
- POPS 15
Wagyu, Blue Cheese & Bacon, Chipotle Aioli
- THE CHIPS 8 - ADD BACON 10
Blue Cheese Sauce & Crumbles, Green Onion
- CHARCUTERIE BOARD 26
Local Cheeses, Dried Salumi's, Accoutrements
- CRISPY ORANGE CHICKEN 14
Sweet Chili Mandarin Orange Sauce

SALADS

- LOCAL ORGANIC GREENS 10
Goat Cheese, Dried Cranberries, Toasted Pecans, Honey-Beet Vinaigrette
- ICEBERG WEDGE 12
Apple Smoked Bacon, Tomato, Green Onion, Blue Cheese Dressing & Crumbles or Ranch & Cheddar
- HOUSE CAESAR 10
Garlic & Herb Focaccia Croutons, Shaved Parmesan, Traditional Caesar
- WATERMELON 12
Cherry Tomato, Aged Ricotta, Micro Arugula, Watermelon Radish, Balsamic Reduction, Pesto
- GREENLESS GREEK 12
Tomato, Cucumber, Feta, Red Onion, Croutons, Mixed Olives, Greek Dressing

ENHANCEMENTS

- 3 SHRIMP 18 TENDERLOIN TIPS* 14 CHICKEN BREAST 12 AHI TUNA* 17 GRILLED SALMON* 17

STEAKS & CHOPS

SERVED WITH CHOICE OF ONE SIDE

- PRIME BONELESS RIBEYE* 48.
20 oz
- PRIME NY STRIP*
12 oz 35
16 oz 42
24 oz 55
- FILET-CENTER CUT*
8 oz 38
12 oz 48
- HERBED RUBBED PORK
SHOULDER STEAK* 34
16 oz
- CHOP SPECIAL*
Chefs Choice MARKET
- AMERICAN KOBE BURGER*
10 oz 22
WITH TRUFFLE CHEDDAR 24

SIDES 8

- JUMBO BAKED POTATO
SAUTÉED SPINACH
MAC & CHEESE
JUMBO ASPARAGUS
BRUSSELS SPROUTS W/ BACON
CAULIFLOWER AU GRATIN
PARMESAN GARLIC FRIES
YUKON GOLD WHIPPED POTATO
TRUFFLE WHIPPED POTATO +2
GREEN BEANS
LOBSTER MAC & CHEESE +8

ON THE SIDE

- DEMI GLAZE 2 BEARNAISE 3
AU POIVRE 3 HOLLANDAISE 2

ON THE TOP

- LOBSTER OSCAR 18
SHRIMP SCAMPI 15
MUSHROOMS 4
SAUTÉED ONIONS 4
BLUE CHEESE CRUSTED 3
BLUE CHEESE CRUST & DEMI 5
BLUE CHEESE, SAUTÉED ONIONS, 8
AU POIVRE

HOUSE SPECIALS

- LOBSTER MAC & CHEESE
¼ lb lobster meat 30
½ lb lobster meat 60
- AHI TUNA* 34
Summer Ratatouille, Black Garlic Olive
Oil, Almonds, Crispy Prosciutto
- DAY BOAT SCALLOPS* 42
Truffle Smashed Fingerlings,
Local Mushrooms, Sauté Spinach
- PAN SEARED SALMON* 28
Sweet Peas, Asparagus, Fingerling
Potatoes, Horseradish Cream
- ROAST CHICKEN 25
Confit Chicken & Corn Gratin, Baby
Carrots, Sauté Spinach, Pan Sauce
- STEAKHOUSE TIPS & FRITES* 27
Marinated Beef Tenderloin Tips,
Chimichurri Sauce, Garlic-Parmesan Fries
- AMERICAN KOBE MEATLOAF 25
American Kobe & Shitake
Mushrooms, Sriracha Brown Sugar Glaze,
Asparagus, Cheddar Mashed
or
Our House Mac & Cheese

TEMPS

- PITTSBURG- COLD RAW CENTER
RARE- COOL RED CENTER
MED. RARE- WARM RED CENTER
MEDIUM- WARM PINK CENTER
MED. WELL- HOT SLIGHTLY PINK CTR

*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.

MGR. AMY MONSAERT

CHEF MATT PROVENCHER