

## APPETIZERS

BLACKENED AHI TUNA	17
Cucumber Spaghetti, Pickled Ginger, Sweet Soy	
LUMP CRAB CAKE	22
Citrus Mustard Aioli, Pea Tendrils	
OYSTERS on the HALF	mkt
OR	
HERBED BUTTER, PARMESAN BREAD CRUMBS	
COLOSSAL SHRIMP COCKTAIL	18
Traditional Cocktail Sauce. Add Pieces- 6 Ea	
CRISPY CALAMARI	17
House Sweet & Sour, Thai Chili Paste	
CONFIT WINGS	20
Spicy Peach Glaze, Crudite	
SOUP of the DAY	mkt



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## APPETIZERS

PORK POTSTICKERS	16
Five Potstickers, Ginger-Sesame-Soy Sauce	
CHICKEN MARSALA GNOCCHI	17
Confit Chicken, Parisian Gnocchi, Local Mushrooms, Marsala Cream	
POPS	15
Wagyu, Blue Cheese & Bacon, Chipotle Aioli	
THE CHIPS	12 - ADD BACON +2
Blue Cheese Sauce & Crumbles, Green Onion	
CHARCUTERIE BOARD	26
Local Cheeses, Dried Salumi's, Accoutrements	
CRISPY ORANGE CHICKEN	16
Sweet Chili Mandarin Orange Sauce	

## SALADS

LOCAL ORGANIC GREENS	12
Dried Cherries, Compressed Melon, Sunflower Seeds, Strawberry Vinaigrette	
ICEBERG WEDGE	12
Apple Smoked Bacon, Tomato, Green Onion, Blue Cheese Dressing & Crumbles or Ranch & Cheddar	
HOUSE CAESAR	12
Petite Romaine Heart, Warmed Cornmeal Croutons, Shaved Parmesan, Traditional Caesar Dressing	
BEET CAPRESE	14
Baby Bib Lettuce, Fresh Mozzarella, Balsamic Glaze, Basil Pesto Aioli, Garlic Chips	
GREENLESS GREEK	12
Tomato, Cucumber, Feta, Red Onion, Croutons, Mixed Olives, Greek Dressing	

## ENHANCEMENTS

3 SHRIMP	18	TENDERLOIN TIPS*	18	CHICKEN BREAST	12	AHI TUNA*	17	GRILLED SALMON*	18
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## STEAKS & CHOPS

SERVED WITH CHOICE OF ONE SIDE

PRIME BONELESS RIBEYE*	50
20 oz	
PRIME NY STRIP*	
12 oz	35
16 oz	44
24 oz	58
FILET-CENTER CUT*	
8 oz	44
12 oz	56
BUTCHER'S SPECIAL	
always changing, always special	\$\$
PORK TENDERLOIN	30
Mojo Marinated	
PRIME BAVETTE STEAK*	35
12oz Coffee Rubbed & Sliced	
AMERICAN KOBE BURGER*	
10 oz	22
with Aged Cheddar	24

## TEMPS

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

## SIDES 8

GREEN BEANS	
JUMBO ASPARAGUS	
SAUTÉED OR CREAMED SPINACH	
BRUSSELS SPROUTS W/ BACON	
PARMESAN GARLIC FRIES	
CAULIFLOWER AU GRATIN	
CREAMED CORN	
JUMBO BAKED POTATO	
LOADED BAKED POTATO +3	
YUKON GOLD WHIPPED POTATO	
TRUFFLE WHIPPED POTATO +2	
HOUSE MAC & CHEESE	
LOBSTER MAC & CHEESE +8	

## ON THE SIDE

DEMI GLAZE	2	BERNAISE	3
AU POIVRE	3	HOLLANDAISE	2

## ON THE TOP

LOBSTER OSCAR	20
SHRIMP SCAMPI	15
MUSHROOMS	4
SAUTÉED ONIONS	4
BLUE CHEESE CRUSTED	4
BLUE CHEESE CRUST & DEMI	5
BLUE CHEESE, SAUTÉED ONIONS, AU POIVRE	8

## HOUSE SPECIALS

LOBSTER MAC & CHEESE	
¼ lb lobster meat	30
½ lb lobster meat	60
LOBSTER SANDWICH	35
Lobster, Butter <b>or</b> Traditional Mayo, Brioche Roll, French Fries	
DAY BOAT SCALLOPS*	42
Potato Pave, Hazelnut Crunch, Crispy Onion Strings, Aged Rum Syrup	
PAN SEARED SALMON*	32
Sweet Corn Succotash, Applewood Bacon Lardons, Garlic Chips	
ROAST CHICKEN	29
Black Garlic Green Beans, Cheddar Mashed, Demi Glace	
STEAKHOUSE TIPS & FRITES*	30
Marinated Beef Tenderloin Tips, Chimichurri Sauce, Garlic-Parm Fries	
AMERICAN KOBE MEATLOAF	26
American Kobe & Shitake Mushroom, Sriracha Brown Sugar Glaze, Asparagus, Cheddar Mashed	
<b>or</b>	
Our House Mac & Cheese	