STARTERS

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

SHRIMP SCAMPI TOAST POINTS
Parmesan Toasted Ciabatta, Six large Shrimp, Scampi Butter 21

ESCARGOT GRATINÉ
Garlic Butter, Three Cheese Blend, Toast Points 19

AHI TUNA
Sesame Crusted, Pickled Ginger, Cucumber Spaghetti,
Blood Orange-Ginger Soy 20

CHEF'S CHOICE SHELLFISH
Daily Preparation Market $

CRISPY CALAMARI
Thai Chili Paste, Scallions, Sesame Seeds 20

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

POPS
Bacon & Blue Cheese, Chipotle Aioli 15

THE CHIPS
Blue Cheese Sauce & Crumbles, Green Onion 12 Bacon 14

HOUSE BRUSCHETTA
Whipped Brie, Cranberry-Golden Raisin Chutney, Hot Honey 18

CRISPY ORANGE CHICKEN
Sweet Chili Orange Sauce, Mandarin Oranges 17

SOUP - SEASONAL INSPIRATIONS

SALADS

BURRATA
Winter Citrus Segments, Parma Prosciutto, Pistachios
White Balsamic, Local Honey, Micro Greens 16

LOCAL GREENS
Bosc Pear, Candied Pecans, Goat Cheese,
Apple Cider-NH Maple Vinaigrette 14 Side Salad w/ Entrée 7

BLUE CHEESE WEDGE
Apple Smoked Bacon, Tomato, Green Onion, Blue Cheese
Dressing & Crumbles **or** Roasted Garlic Ranch & Cheddar 15

HOUSE CAESAR
Chopped Romaine, Garlic & Herb Focaccia Croutons, Shaved
Parmesan, House Dressing 14 Side Salad w/ Entrée 7

ENTRÉES

LOBSTER MAC & CHEESE
¼ lb lobster 37 ½ lb lobster 70

SEA BASS*
Black Tea Crusted, Maple Scented Roasted Root Vegetables 46

SALMON*
Honey Sriracha Glaze, Bok Choy, Jasmine Rice Stir-Fry 35

SHRIMP & LOBSTER RISOTTO
Lemon, Asparagus & Parmesan Risotto, Large Shrimp,
Buttered Lobster 44

BRAISED BONELESS SHORT RIB STROGANOFF
Pearl Onions, Peas, Wild Mushrooms, Fresh Rigatoni 44

STEAK FRITES*
USDA Prime Flat Iron Steak, Garlic-Parm Fries, Cowboy Butter 38

ROAST HALF CHICKEN
Savory Wild Mushroom Bread Pudding, Cognac Demi Cream 34

WAGYU MEATLOAF
Shitake Mushroom Meatloaf, Mushroom Demi **or** Sriracha Glaze,
Our House Mac & Cheese **or** Asparagus & Cheddar Mashed 32

HOUSE STEAKS

USDA PRIME BONELESS RIBEYE*
20oz 68

USDA PRIME NEW YORK STRIP*
12oz 44 16oz 54 24oz 76

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

CENTER CUT FILET MIGNON*
8oz 48 12oz 58

DRY AGED PORK TOMAHAWK*
20oz 46

AUSSIE WAGYU BURGER*
10oz 24

CHOICE OF ONE SIDE LOBSTER MAC ADD 10
HOUSE BREAD SERVED UPON REQUEST

SALAD ENHANCEMENTS

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

STEAK ENHANCEMENTS

SHRIMP SCAMPI 21
LOBSTER OSCAR 24
SAUTÉED ONIONS and/or MUSHROOMS 6
DEMI GLACE **or** HOLLANDAISE 4

STEAK ENHANCEMENTS

BLUE CHEESE CRUSTED 5
BLUE CHEESE CRUSTED & DEMI 8
BLUE CHEESE, SAUTÉED ONIONS, AU POIVRE 10
BEARNAISE SAUCE **or** AU POIVRE 4

STEAK SIDES

CAULIFLOWER AU GRATIN 10
SAUTÉED **or** CREAMED SPINACH 8
OVEN ROASTED ASPARAGUS 10
BRUSSEL SPROUTS W/ BACON 10
GREEN BEANS **or** ROASTED CARROTS 8
PARMESAN GARLIC FRIES 10

STEAK SIDES

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

SPLIT PLATE CHARGE 10
GM. AMY MONSAERT CHEF. DAVID ILLSLEY

*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.