



— APPETIZERS —

Certified Angus Beef Brand Prime Steak Tartare* 18

Shrimp Cocktail 17

Tuna Carpaccio* 20

Prosciutto Wrapped Mozzarella 22

Charcuterie Board 39

Prosciutto, Sopressata, Kalamata Olives, Pancetta, Artichoke Hearts,
Gorgonzola Cheese and Fresh Burrata

— SOUPS & SALADS —

French Onion 15

Lobster Bisque 17

Spinach Salad with Warm Bacon Dressing 15

Caesar Salad 15

Fresh Mozzarella, Tomato & Basil with
15 Year Aged Balsamic 17

Wedge with Bleu Cheese and Applewood Smoked Bacon 15

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

— ENTRÉES —

Pan-Seared Scallops	41
Served with Wild Mushroom Risotto	
8 oz Fresh Lobster Tail	Market Price
Pan-Seared Chilean Seabass	44
Duck Breast	34
served over String Bean Risotto	
Bone-In Pork Chop	38
Double-Cut Lamb Chops	41
Prawns & Crab Meat	36
Served in Creamy Garlic Sauce Over Pappardelle Pasta	
Roasted Airline Chicken	32
Served over Vegetable Risotto	
Fish of the Day	Market Price

— CHEF'S CHOICE —

10 oz Filet Mignon	48	12 oz New York Strip	50
16 oz Bone-In Ribeye	61	24 oz Porterhouse Steak	62
16 oz Delmonico	52	Veal Chop	52
with 15 Year Aged Balsamic			

— TO SHARE —

Lobster Mac 'N' Cheese	21	Au Gratin Potatoes	14
Roasted Brussel Sprouts with Smoked Bacon	14	Grilled Asparagus with Béarnaise Sauce	14
Oven- Roasted Beets with Goat Cheese	14	Roasted Petite Baked Potatoes	14
Fresh Creamed Spinach	14	Wild Mushrooms	14
Garlic Mashed Potatoes	14	Parmesan Truffle Fries	14
		Risotto	14

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