



## APPETIZERS

### CHUBBY CHUBBY BANG BANG SHRIMP

grilled & basted in a house-made sweet chili glaze & sriracha aioli ... 16

#### STEAK CROSTINI ... 14

filet mignon, horseradish, blue cheese, arugula & grape tomatoes

#### ROASTED ASPARAGUS ... 10

bacon wrapped with smoked applewood bacon aioli

#### SICILIAN CALAMARI ... 12

breaded & fried; topped with hot cherry peppers, capers, black olives & white wine lemon butter sauce

#### OYSTERS ROCKEFELLER ... 14

spinach, béchamel, pernod & thick cut bacon

#### \*BEEF CARPACCIO ... 16

filet mignon, reggiano cheese, capers, sweet pickles, shallots, arugula with balsamic vinegar & olive oil

#### JUMBO SHRIMP COCKTAIL ... 16

chilled & served house-made cocktail sauce & lemon wedge

#### \*SMOKED SALMON TARTARE ... 18

napoleon style with house-made guacamole, cucumber, mango relish & everything bagel chips for dipping

## SOUPS & SALADS

#### SOUP DU JOUR ... MP

chef's selection, house-made

#### FRENCH ONION ... 7

sourdough croutons, topped with gruyere & provolone cheese

#### OLD-FASHIONED WEDGE ... 10

iceberg lettuce with bacon, red onion, tomatoes & blue cheese dressing

#### CLASSIC CAESAR ... 11

romaine hearts, shaved parmesan & reggiano cheese with house-made croutons & ceasar dressing

#### SUMMER SALAD ... 10

blend of baby field greens, arugula & iceberg lettuce; tomatoes, carrots, cucumber, celery, croutons & zesty italian dressing

#### APPLE WALNUT SALAD ... 12

baby field greens, sliced apples, candied walnuts, crumbled blue cheese & apple cider vinaigrette

#### PEAR SALAD ... 12

baby arugula, sliced pears, red onion, tomatoes, candied walnuts & raspberry vinaigrette

## MAINS

#### FULL RACK OF BABY BACK RIBS ... 28

dry rubbed pork ribs, slow roasted, grilled & basted in a house-made chipotle & mango bbq sauce with fries & firecracker coleslaw

#### PAPPARDELLE PASTA ... 18

arugula, seasonal vegetables tossed in garlic & olive oil  
add: chicken 4 • shrimp 6 • crabmeat 12

#### SWEET & SOUR DUCK BREAST ... 34

braised with sweet & sour glaze, topped with asian vegetables in a hoison sauce, served over wild rice & quinoa

#### 10 oz FRENCHED CHICKEN BREAST ... 22

stuffed with truffle maple pecan butter & wrapped in smoked applewood bacon; served with fingerling potatoes & green beans almondine

## SEAFOOD

#### FISH OF THE DAY... MP

chef's fresh selection

#### JUMBO SCALLOPS ... 28

panko parmesan crusted, shallots & herbs, smoked applewood bacon, crumbled blue cheese with mashed potatoes & garlic spinach

#### FIRE GRILLED SWORDFISH ... 26

topped with peach, ruby red grapefruit relish & served over tri-color quinoa, couscous, oven roasted tomatoes, feta cheese & toasted almonds

#### JUMBO LUMP CRAB CAKES ... 32

caper remoulade sauce, grilled asparagus & truffle mashed potatoes

## STEAKS & CHOPS

served with truffle mashed potatoes

### USDA PRIME BEEF

10 oz / 6 oz FILET MIGNON ... 34 / 24

16 oz RIBEYE ... 39

16 oz NY STRIP ... 38

22 oz PORTERHOUSE ... 48

### USDA CHOICE BONE-IN

14 oz PORK CHOP ... 27

12 oz PORTERHOUSE LAMB CHOPS (3, 4 oz) ... 38

14 oz VEAL CHOP ... 41

**Accompaniments:** jumbo shrimp (per piece) 4 • scallops 10 • jumbo lump crabmeat 12 • maine lobster tail (6 oz) 18

**Sauces:** au poivre 4 • béarnaise 4 • maytag blue cheese 4 • roasted shallots 4 • demi-glaze 4 • oscar 16

### SIDES

all \$5

CREAMED or SAUTÉED GARLIC SPINACH

TRUFFLE MASHED POTATOES

GRILLED SESAME ASPARAGUS

ROASTED BRUSSELS SPROUTS

HONEY GLAZED CARROTS

GREEN BEANS ALMONDINE

ROASTED FINGERLINGS

THICK CUT BACON

TRUFFLE STEAK FRIES

JUMBO BAKED POTATO

SAUTÉED WILD MUSHROOMS

### STEAK BUTTERS

all \$3

RED WINE SHALLOT & PARSLEY

ROASTED GARLIC & HERB

GOAT CHEESE & HERB

BACON, CHIVE ROASTED GARLIC

CHIMICHURRI

*Chef Phil Pettit*

**Before placing your order, please inform your server if anyone in your party has a food allergy.**

\*Items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness. Parties of 8 or more, a 18% gratuity will be added to your bill.

