



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
- PRIME NY STRIP EGG ROLL (2) ... 12
thin sliced with caramelized onions, black truffle mushrooms, cooper sharp american cheese & spicy cherry pepper ketchup
- WILD BOAR THICK CUT BACON ... 14
smoked, fire grilled until crispy & finished with a maple glaze
- OYSTERS ROCKEFELLER ... 14
spinach, béchamel, pernod & nueske's thick cut bacon

- SICILIAN CALAMARI ... 16
breaded & lightly fried; topped with hot cherry peppers, capers, black olives & white wine lemon butter sauce
- JUMBO SHRIMP COCKTAIL ... 16
chilled & served house-made cocktail sauce & lemon wedge
- MAINE LOBSTER MAC & CHEESE ... 18
chunks of lobster with a blend of cooper sharp american cheese & smoked gouda, fresh herbs & vegetables

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 parmigiano-reggiano cheese with house-made croutons & caesar dressing

- STEAKHOUSE SALAD ... 12
romaine & iceberg lettuce with tomatoes, red onions, cucumbers, chopped turkey, tavern ham & swiss cheese; served with buttermilk ranch dressing
- FRESH SPINACH SALAD ... 12
baby spinach, mushrooms, sundried cranberries, red onions & crumbled blue cheese; topped with crispy, warm bacon vinaigrette
- APPLE WALNUT SALAD ... 12
baby field greens, sliced apples, candied walnuts, crumbled blue cheese & raspberry vinaigrette

MAINS

- BRAISED BEEF SHORT RIB ... 28
slow roasted; served with truffle mash potatoes & glazed baby carrots
- PAPPARDELLE PASTA ... 18
arugula, seasonal vegetables tossed in garlic & olive oil
add: chicken 4 • shrimp 6 • crabmeat 12

- 10 oz FRENCHED CHICKEN BREAST ... 22
oven roasted in a lemon white wine butter sauce, wild mushrooms & fresh herbs; served with truffle mashed potatoes & braised baby spinach
- LAND AND SEA ... 36
8oz grilled sirloin served over truffle mashed potatoes; topped with shrimp & scallops in a white wine, lemon garlic sauce & grilled asparagus

SEAFOOD

- SEASONAL FISH, CHEF'S CHOICE ... MP
chef's fresh daily selection
- JUMBO SCALLOPS ... 30
panko parmesan crusted, shallots & herbs, smoked applewood
bacon, crumbled blue cheese with mashed potatoes & garlic spinach

- CHILEAN SEA BASS ... 35
fire grilled sea bass filet served over fresh tomato & asparagus risotto with a smoked tomato fondue
- 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 PRIME CHOPS

- 14 oz BONE-IN PORK CHOP ... 28
- 12 oz PORTERHOUSE LAMB CHOP (2, 6 oz) ... 38

surf options: jumbo shrimp (3 pieces) 16 • scallops (4 pieces) 12 • lump crab meat 12 • lobster tail (6 oz) 18 • oscar 16
sauces: au poivre 4 • béarnaise 4 • maytag blue cheese 4 • roasted shallot demi-glace 4

SIDES

all \$5

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| CREAMED or SAUTÉED GARLIC SPINACH | SAUTÉED WILD MUSHROOMS |
| TRUFFLE MASHED POTATOES | NUESKE'S THICK CUT BACON |
| GRILLED SESAME ASPARAGUS | TRUFFLE STEAK FRIES |
| BACON WRAPPED ASPARAGUS | JUMBO BAKED POTATO |
| HONEY GLAZED CARROTS | ROASTED BRUSSELS SPROUTS |
| GREEN BEANS ALMONDINE | |

STEAK BUTTERS

all \$3

- RED WINE SHALLOT & PARSLEY
- ROASTED GARLIC & HERB
- BACON, CHIVE & ROASTED GARLIC
- TRUFFLE & SUNDRIED TOMATO

Chef Phil Petitt

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.

