



DINNER MENU

APPETIZERS

- STEAK CROSTINI ... 14**
grilled filet medallions with blue cheese butter spread, arugula & cherry tomatoes with a balsamic drizzle
- PRIME RIB SPRING ROLL (2) ... 12**
thin sliced prime rib, caramelized onions, truffle mushrooms, cooper sharp american cheese & spicy cherry pepper ketchup
- OYSTERS ROCKEFELLER ... 14 gf**
blue point oysters with spinach, parsley, tarragon, green onions, cream applewood smoked bacon & absinth

- SICILIAN CALAMARI ... 16**
fresh squid, red onions, & hot cherry peppers breaded & fried. Sauces: marinara or white wine lemon butter, capers, black olives
- COLOSSAL SHRIMP COCKTAIL (4 pcs) ... 16 gf**
served with house-made cocktail sauce & a lemon wheel
- CHUBBY CHUBBY BANG BANG SHRIMP ... 16 gf**
marinated colossal grilled shrimp, basted with sweet chili sauce
- CLASSIC FRENCH ESCARGOT ... 14**
served in a white wine & herbed cream sauce over a puff pastry

SOUPS & SALADS

- SOUP DU JOUR ... MP**
chef's selection, house-made
- FRENCH ONION ... 7**
sourdough croutons, topped with gruyere, provolone & jarlsberg cheese
- OLD-FASHIONED WEDGE ... 12 gf Side ... 7**
iceberg lettuce with blue cheese dressing topped with red onion, cherry tomatoes, bacon bits & blue cheese crumble
- CLASSIC CAESAR ... 11 Side ... 6**
romaine hearts tossed in house-made caesar dressing topped with shaved parmesan & garlic croutons

- OUR SIGNATURE HOUSE SALAD ... 10 gf Side ... 5**
field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds with a white balsamic vinaigrette
- KING KOBBLER SALAD ... 20 gf**
romaine lettuce with a hard-boiled egg, avocado, cherry tomatoes, king crabmeat, red onions, bacon & blue cheese crumble; tossed in dressing. Choice: white balsamic vinaigrette, ranch, blue cheese, or thousand island
- QUINOA SALAD ... 12 gf**
red & white quinoa served warm with brussel sprout leaves, roasted sweet potatoes & roasted candy cane beets

MAINS

- BRAISED SHORT RIBS: BEEF or BONE-IN VEAL ... 28**
slow roasted short rib with black truffle mashed potatoes & orange honey glazed baby carrots
- FILET TIPS & PASTA ... 25**
8oz filet tips sautéed with onions, mushrooms, cherry tomatoes in a blue cheese sauce with campanelle pasta
- LINGUINE MARINARA ... 14**
add: chicken 6 • jumbo shrimp (3 pcs) 10 • lump crabmeat 12
fresh linguine pasta. Substitutions: white wine sauce or alfredo

- LAND AND SEA ... 48**
8oz grilled striploin & colossal shrimp basted with herb butter served with black truffle mashed potatoes & grilled asparagus. Substitutions: sea scallops, king crab legs
- PAN ROASTED STUFFED CHICKEN BREAST ... 22**
10oz frenched chicken breast stuffed with boursin cheese served with an herb demi-glace sauce, black truffle mashed potatoes & grilled asparagus

SEAFOOD

- HERB CRUSTED SALMON ... 24**
mustard basted & crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus
- GOURMET CRAB CAKES ... 21 gf Double ... 35**
a single jumbo lump crab cake binded with a shrimp mousse; served with cornichon & caper remoulade, black truffle mashed potatoes & wilted spinach

- ROSEMARY SKEWERED SHRIMP & SCALLOPS ... 32**
(2) colossal shrimp & (2) jumbo sea scallops, pan seared; served with jasmine rice, creamy edamame & corn succotash
- LOBSTER PAPPARDELLE PASTA... 32**
sautéed lobster tail in a tarragon dijon cream sauce with asparagus, cherry tomatoes; tossed with fresh black squid ink over pappardelle pasta

STEAKS & CHOPS

served with black truffle mashed potatoes

USDA PRIME BEEF

- 10 oz / 6 oz FILET MIGNON ... 34 / 24**
- 16 oz RIBEYE ... 40**
- 16 oz NY STRIP ... 38**
- 22 oz PORTERHOUSE ... 48**

USDA PRIME CHOPS

- 14 oz BONE-IN PORK CHOP ... 28**
- 16 oz NEW ZEALAND BONE-IN LAMB CHOPS ... 29**

Surf options: jumbo shrimp (3 pcs) 10 • lump crab meat 12 • oscar 18
Sauces: au poivre 4 • béarnaise 4 • demi-glace 4 • caramelized onions 3

SIDES all \$5

- creamed or sautéed spinach • black truffle mashed potatoes • steak fries
- jumbo baked potato • roasted sweet potatoes • roasted brussels sprouts
- bacon wrapped asparagus • sautéed wild mushrooms • creamy edamame & corn succotash • grilled asparagus

STEAK BUTTERS all \$3

- bacon & scallion • blue cheese • red wine shallot herb • black truffle

Before placing your order, please inform your server if anyone in your party has a food allergy. (gf - gluten free)

*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.

