



DINNER MENU

Dinner 2021

APPETIZERS

- STEAK CROSTINI ... 14**
grilled filet medallions with blue cheese butter spread, arugula & cherry tomatoes with a balsamic drizzle
- PRIME RIB SPRING ROLL (2 pcs) ... 12**
thin sliced prime rib, caramelized onions, truffle mushrooms, cooper sharp american cheese & spicy cherry pepper ketchup

- SICILIAN CALAMARI ... 16**
fresh squid, red onions, & hot cherry peppers breaded & fried.
Sauces: marinara or white wine lemon butter, capers, black olives
- OYSTERS ROCKEFELLER ... 14 gf**
blue point oysters with spinach, parsley, tarragon, green onions, cream applewood smoked bacon & absinth
- CHUBBY CHUBBY BANG BANG SHRIMP ... 16 gf**
marinated colossal grilled shrimp, basted with sweet chili sauce



RAW BAR

- OYSTER ON THE HALF SHELL ... MP**
daily selections; 1/2 dozen served with mignonette & cocktail sauce & lemon wedge
- MIDDLE NECK CLAMS ... 7**
1/2 dozen on the half shell

- COLOSSAL SHRIMP COCKTAIL (4 pcs) ... 16 gf**
served with house-made cocktail sauce & a lemon wheel
- COLOSSAL CRAB MEAT COCKTAIL ... 18 gf**
4oz of fresh crab meat served with mustard aioli

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
- LOBSTER MILAN SALAD ... 20 Side ... 13**
sautéed lobster with romaine lettuce, a hard-boiled egg, applewood bacon bits, cherry tomatoes & thousand island dressing

MAINS

- BRAISED BEEF SHORT RIBS... 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) 12 • lump crab meat 14
fresh linguine pasta. Substitutions: white wine sauce or alfredo

- LAND AND SEA ... 49**
6oz grilled filet mignon & two 3oz butter poached lobster tails with black truffle mashed potatoes & grilled asparagus
- 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 in fresh black squid ink

STEAKS & CHOPS

USDA PRIME BEEF

served with black truffle mashed potatoes

USDA PRIME CHOPS

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

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

Surf options: jumbo shrimp (3 pcs) 12 • lump crab meat 14 • oscar 18 • two 3oz lobster tails 18
Sauces: au poivre 4 • béarnaise 4 • demi-glace 4 • caramelized onions 3

SIDES .. 5

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

STEAK BUTTERS .. 3

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

Chef Jeremy Borton

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

