



DINNER MENU

Dinner Fall 2021

APPETIZERS

- STEAK CROSTINI ... 14**
grilled filet medallions with blue cheese butter spread, arugula & cherry tomatoes; topped with a balsamic drizzle
- PRIME RIB SPRING ROLL (3) ... 12**
thin sliced prime rib, caramelized onions, truffle mushrooms, & cooper sharp american cheese with spicy cherry pepper ketchup
- BACON WRAPPED SCALLOPS (4) ... 16**
sea scallops wrapped in crispy applewood smoked bacon; topped with a fig balsamic drizzle
- COLOSSAL SHRIMP COCKTAIL (3) ... 16 gf**
served with house-made cocktail sauce & a lemon wheel

- BANG BANG SHRIMP (4) ... 16 gf**
marinated grilled jumbo shrimp basted with a sweet chili sauce
- SICILIAN CALAMARI ... 16**
fresh squid, red onions, hot cherry peppers; breaded & fried
Sauces: marinara or white wine lemon butter, capers, black olives
- OYSTERS ROCKEFELLER ... 16 gf**
blue point oysters with spinach, parsley, tarragon, green onions, heavy cream reduction, applewood smoked bacon & absinth
- OYSTERS ON THE HALF SHELL ... MP**
daily selections; 1/2 dozen served with mignonette, cocktail sauce & a lemon wedge

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 onions, 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; tossed in a white balsamic vinaigrette
- LOBSTER MILAN SALAD ... 23 Side ... 16**
sautéed lobster with romaine lettuce, hard-boiled egg, applewood bacon bits, cherry tomatoes & thousand island dressing

MAIN

- BRAISED BEEF SHORT RIBS... 28**
slow roasted short ribs; served with white truffle mashed potatoes & orange honey glazed baby carrots
- FILET TIPS & PASTA ... 25**
filet mignon tips sautéed with onions, mushrooms & cherry tomatoes in a blue cheese sauce over campanelle pasta
- LINGUINE MARINARA ... 14**
add: chicken 6 • jumbo shrimp (4) 18 • lump crab meat 18
fresh linguine pasta tossed in a house-made marinara sauce. Sauce Substitutions: white wine or alfredo

- LAND AND SEA ... 55**
6 oz grilled filet mignon topped with two 3 oz butter poached lobster tails; served with white truffle mashed potatoes & grilled asparagus
- PAN ROASTED STUFFED CHICKEN BREAST ... 24**
10 oz frenched chicken breast stuffed with provolone cheese & broccoli rabe; served with an herb demi-glace sauce, white truffle mashed potatoes & grilled asparagus

SEAFOOD

- HERB CRUSTED SALMON ... 25**
basted with dijon mustard and crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus
- DEVILED CRAB CAKE ... 25 gf double ... 40**
a single pan butter fried lump crab cake; served with a caper remoulade, white truffle mashed potatoes & sautéed spinach

- SHRIMP & SCALLOPS ... 33**
pan seared jumbo shrimp (3) & sea scallops (3) basted with a sweet miso glaze; served with sautéed jasmine rice, arugula & fried shallots
- LOBSTER PAPPARDELLE PASTA... 33**
6 oz sautéed lobster tail in a tarragon dijon cream sauce with asparagus & cherry tomatoes over pappardelle pasta; tossed with egg & squid ink

STEAKS & CHOPS

USDA PRIME BEEF

served with white truffle mashed potatoes

- 10 oz / 6 oz FILET MIGNON ... 46 / 34**
- 16 oz RIBEYE ... 46**
- 16 oz NY STRIP ... 46**
- 20 oz PORTERHOUSE ... 56**

USDA PRIME CHOPS

- 14 oz BONE-IN PORK CHOP ... 32**
- 16 oz NEW ZEALAND BONE-IN LAMB CHOPS ... 34**

Surf options: jumbo shrimp (3) 14 • lump crab meat 18 • oscar 20 • deviled crab cake 20
 • lobster tails (two 3 oz) 18
Sauces: au poivre 4 • béarnaise 4 • demi-glace 4 • caramelized onions 4

SIDES .. 5

- creamed or sautéed spinach • white truffle mashed potatoes • jumbo baked potato • steak fries • honey glazed baby carrots • roasted brussels sprouts • bacon wrapped asparagus • grilled asparagus • roasted wild mushrooms • sautéed broccoli rabe • apple chutney with ginger & golden raisins

STEAK BUTTERS .. 3

- bacon & scallion • gorgonzola • red wine • shallot herb • white truffle

Chef Jeremy Borton

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.*

