



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 with caramelized onions, black truffle mushrooms, cooper sharp american cheese & spicy cherry pepper ketchup
- CLASSIC FRENCH ESCARGOT ... 14**
served in a white wine & herbed cream sauce over puff pastry
- COLOSSAL SHRIMP COCKTAIL (4) ... 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
- SICILIAN CALAMARI ... 12**
fresh squid, breaded & fried; tossed with hot cherry peppers, capers, black olives & lemon honey
- OYSTERS ROCKEFELLER ... 14 gf**
blue point oysters with spinach, parsley, tarragon, green onions, cream applewood smoked bacon & absinth

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, pickled blueberries & toasted almonds with a white balsamic vinaigrette
- QUINOA SALAD ... 12 gf**
red & white quinoa served warm with brussel sprout leaves, roasted sweet potatoes & roasted candy cane beets
- KING KOBBS SALAD ... 24 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

MAINS

- BRAISED BEEF SHORT RIB ... 28**
slow roasted short rib with black truffle mashed potatoes & orange honey glazed baby carrots
- FILET TIPS & PASTA ... 25**
8oz of beef tips sautéed with onions, mushrooms, cherry tomatoes in a blue cheese sauce tossed with campanelle pasta
- LINGUINE MARINARA ... 14**
add: chicken 6 .. shrimp 8 .. crabmeat 12
fresh linguine pasta. Substitutions: white wine, alfredo

- LAND AND SEA ... 48**
8oz grilled striploin & split king crab legs basted with herb butter served 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

- 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 gf**
(2) colossal shrimp & (2) jumbo sea scallops, pan seared; served with creamy corn, edamame succotash & jasmine rice

- HERB CRUSTED SALMON ... 24**
mustard basted & crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus
- 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**
- 14 oz MILK FED VEAL RIB CHOP ... 42**

- steak add-ons:** roasted wild mushrooms 3 • caramelized onions 3
- surf options:** jumbo shrimp (2 pieces) 6 • lump crab meat 15 • grilled king crab legs (1/4 lb) 24 • oscar 18
- sauces:** au poivre 4 • béarnaise 4 • demi-glace 4

SIDES

all \$5

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|-------------------------------|---------------------------------|
| CREAMED or SAUTÉED SPINACH | BLACK TRUFFLE MASHED POTATOES |
| ROASTED SWEET POTATOES | JUMBO BAKED POTATO |
| ROASTED TRI COLOR FINGERLINGS | STEAK FRIES |
| BACON WRAPPED ASPARAGUS | SAUTÉED WILD MUSHROOMS |
| ROASTED BRUSSELS SPROUTS | CREAMY EDAMAME & CORN SUCCOTASH |

STEAK BUTTERS

all \$3

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|------------------|-------------|
| BACON & SCALLION | |
| BLACK TRUFFLE | RED WINE |
| SHALLOT HERB | BLUE CHEESE |

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.

