



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
- BACON WRAPPED SCALLOPS (3 pcs) ... 16**
sea scallops wrapped in crispy applewood smoked bacon topped with a fig balsamic drizzle

- BANG BANG SHRIMP ... 16 gf**
marinated colossal grilled shrimp, basted with 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 ... 14 gf**
blue point oysters with spinach, parsley, tarragon, green onions, cream applewood smoked bacon & absinth



RAW BAR

- OYSTERS 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

- SHRIMP & SCALLOPS ... 32**
pan seared colossal shrimp(4) & jumbo sea scallops(4); served with jasmine rice, creamy saffron edamame & corn succotash
- LOBSTER PAPPARDELLE PASTA... 32**
sautéed lobster tail in a tarragon dijon cream sauce with asparagus & cherry tomatoes; tossed with egg & squid ink pappardelle

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 • lobster tails (two 3oz) 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 • gorgonzola • 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)

**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.*

