



- JUMBO SHRIMP COCKTAIL**  
cocktail sauce 24
- OYSTERS**  
selection of East & West coast 1/2 DOZ 20 / DOZ 38
- LOBSTER COCKTAIL**  
remoulade, cocktail sauces 28

**-SEAFOOD PLATTERS-**

Jumbo Shrimp, Oyster Selection, Crab Meat, Littleneck Clams, Lobster  
FOR ONE 36 / FOR TWO 66 / FOR THREE 102

**-APPETIZERS-**

- TUNA TARTARE**  
hand chopped "Ahi" tuna, avocado, soy lime dressing,  
served with potato gaufrettes 21
- CRAB CAKE**  
pan seared jumbo lump crab cake, lemon mayonnaise, radish salad 19
- STEAK TARTARE**  
hand cut filet mignon, traditional garnishes, country bread 18
- ROASTED BEETS**  
marinated roasted beets, haricot verts, belgium endive,  
gorgonzola cheese, arugula and candied walnuts 14
- GRILLED BACON**  
Nueskes double cut bacon, parsley, garlic and sherry vinaigrette 12
- CHOPPED VEGETABLE**  
iceberg, frisee and raddichio with oregano mustard vinaigrette,  
red onion, avocado, cucumber, tomato, black olive,  
heart of palm, radishes, feta cheese 15  
...add chicken +6 ...add tuna +10 ...add shrimp +10
- BIBB LETTUCE**  
manchego cheese, sliced beets, breakfast radishes,  
fines herbes, dijon vinaigrette 12
- CAESAR**  
chopped romaine, caesar dressing, crispy parmesan,  
and parmesan crouton 14
- BABY SPINACH**  
baby spinach, sliced button mushrooms, red onion, crumbled bacon,  
chopped egg, croutons, maytag blue, bacon-red wine vinaigrette 13

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



**-STEAK CUTS-**

All of our beef is USDA Prime or 100% Naturally Raised Certified Black Angus, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees and finish with herb butter.

| CUT   | WEIGHT      | PRICE    |
|---|-------------|----------|
| <b>NY STRIP</b><br>28-day dry aged                        | 16oz        | 51       |
| <b>KANSAS CITY</b><br>28-day dry aged Prime bone-in strip | 20oz        | 59       |
| <b>COWBOY</b><br>bone-in rib eye                          | 22oz        | 54       |
| <b>FILET MIGNON</b>                                       | 8oz<br>12oz | 41<br>50 |
| <b>HANGER</b><br>Prime                                    | 10oz        | 32       |

**STEAK SAUCES**

STEAK ~ HORSERADISH ~ BLUE CHEESE ~ 3 MUSTARDS  
BBQ ~ PEPPERCORN ~ BEARNAISE ~ RED WINE ~ CHIMICHURRI

**TEMPERATURE GUIDELINES**

BLUE - Very Red, Cold Center RARE - Red, Cool Center MED RARE - Red, Warm Center  
MEDIUM - Pink, Hot Center MED WELL - Dull Pink, Hot Center WELL - No Pink, Hot Center

**-ENTREES-**

- DOVER SOLE**  
sautéed filet of dover sole with soy caper brown butter 53
- BRANZINO**  
grilled branzino, braised artichokes, fried artichoke and garlic chips,  
parsley puree 33
- AHI TUNA**  
ginger crusted ahi tuna, spring onion-garlic jus 37
- JUMBO SHRIMP**  
grilled U-10 shrimp, basil oil 35
- RACK OF LAMB**  
double cut rack of Australian lamb  
with a herb crust of parsley, garlic, chives and pine nuts 47
- ROAST CHICKEN**  
free range all-natural chicken, stuffed under the skin  
with preserved lemon, rosemary and breadcrumbs, natural jus 31

**-ENTREE SALADS-**

- GRILLED CHICKEN PAILLARD**  
grilled herb chicken breast, arugula, perlini mozzarella,  
cherry tomatoes, white balsamic vinaigrette 19
- LOBSTER SALAD "COBB" STYLE**  
bibb, radicchio, watercress and frisee with avocado, cheddar,  
crispy pancetta, buttermilk ranch dressing, half of a 1 3/4 lb lobster 25
- GRILLED AMERICAN KOBE SKIRT STEAK**  
10 oz grilled marinated skirt steak sliced, peanuts, cilantro, and  
lemongrass; and a salad of romaine and radicchio, cilantro,  
red cherry tomatoes and soy-sesame dressing 29
- "ASIAN STYLE" CHICKEN SALAD**  
grilled chicken, napa cabbage, snow peas, avocado, crispy wontons  
toasted sesame seeds, chinese mustard vinaigrette 19

**-SANDWICHES-**

- CREEKSTONE FARM TOP ROUND FRENCH DIP**  
thinly sliced roasted top round with gruyere cheese, carmalized onions,  
horseradish cream, on toasted cuban baguette, french fries 24
- BLACK ANGUS SHORT RIB BURGER**  
grilled 100% black angus burger, aged cheddar, crispy shallots,  
roasted tomatoes, bib lettuce and burger sauce, french fries 19
- PRESSED CUBAN**  
pressed pork loin and ham, gruyere cheese, pickles and tarragon,  
french fries 18
- BEER BATTERED BLACK GROUPER**  
local line caught black grouper, tempura beer batter, pickled onions,  
miso aioli, toasted brioche bun, french fries 23
- ATLANTIC SALMON BURGER**  
grilled salmon burger with avocado, apple and pickled red onion,  
saffron roullie, french fries 22
- ORGANIC CHICKEN CLUB**  
sliced chicken breast, avocado, smoked bacon, swiss cheese,  
whole grain mustard aioli, french fries 19

**-SIDES-**

- ONION RINGS** 11
- CREAMED SPINACH** 12
- GRILLED ASPARAGUS** 12
- BRUSSEL SPROUTS** 13
- MASHED POTATOES** plain or truffled (+3) 11
- FRENCH FRIES** cilantro mayonnaise 11
- POTATO SKINS** 11
- POTATO GRATIN** 12
- STUFFED MUSHROOM CAPS** 11
- HEN OF THE WOODS MUSHROOMS** 13