



- 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
NY STRIP 28-day dry aged	16oz	51
KANSAS CITY 28-day dry aged Prime bone-in strip	20oz	59
COWBOY bone-in rib eye	22oz	54
FILET MIGNON	8oz 12oz	41 50
HANGER 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