



GLUTEN FREE

BEER

OMISSION LAGER, 4.6% ABV5.00

APPETIZERS

VIDALIA ONION SOUP AU GRATIN ****NO CROUTONS**** 8.99

CLAMS CASINO 10.99

JUMBO SHRIMP COCKTAIL (4) 12.99

SERVED WITH HOUSE MADE COCKTAIL SAUCE
1/2 DOZEN.....18.99 DOZEN.....29.99

OYSTERS ON THE HALF SHELL

EACH 2.65 HALF DOZEN 14.00 DOZEN 28.00

FIRECRACKER ROLL ****No Soy, No Sweet Potato**** ... 14.99

LOBSTER, AVOCADO, FRIED SWEET POTATO AND HOMEMADE
SPICY MAYONNAISE, SERVED INSIDE OUT WITH SESAME SEEDS

MEAT AND CHEESE BOARD 14.99

BLUEBERRY VENISON SAUSAGE, NORTH COUNTRY TASSO HAM,
HOUSE PREPARED PATE, AGED CHEDDAR FROM GRAFTON
VERMONT, LONDON BLEU STILTON, DUTCH STYLE SMOKED GOUDA

STEAK TARTARE ****No Crostini**** 15.99

CHOPPED FILET ACCENTED BY LEMON PEEL AND OLIVE OIL WITH
PICKLED WATERMELON RADISH, CHARRED ONION OIL, CROSTINI,
QUAIL EGG YOLK AND HOUSE-MADE PEPPER JELLY

SMOKED STEAK HOUSE BACON, VINE RIPE TOMATOES,.... 10.99

AGED BALSAMIC AND STILTON CHEESE

CHILLED SEAFOOD PLATTER29.99

6 SHRIMP & 6 OYSTERS

ADD CHILLED LOBSTER49.99

ADD 1 LB. ALASKAN KING CRAB LEG64.99

ADD CHILLED LOBSTER & 1LB. ALASKAN KING CRAB LEG..... 79.99

SALADS

ALL ENTRÉES INCLUDE MIXED GREENS SALAD. OTHER SALADS ADD - 5

MIXED GREEN SALAD4.99

WEDGE SALAD..... 7.99

ICEBERG HEARTS WITH CRUMBLY STILTON BLUE CHEESE
DRESSING, DICED RIPE CHERRY TOMATOES, AND CRUMBLLED BACON

111 CHOPPED..... 7.99

CRISP LETTUCE, ROASTED ASPARAGUS, AVOCADO, HEARTS OF
PALM, GARBANZO BEANS, DICED RADISH AND CAPERS, IN A
SHALLOT HONEY MUSTARD VINAIGRETTE, TOPPED
WITH PARMESAN CHEESE

CAESAR SALAD ****No CROUTONS**** 7.99

RIPE TOMATO AND FRESH MOZZARELLA SALAD..... 7.99

WITH BALSAMIC REDUCTION

BABY ARUGULA SALAD..... 7.99

DRIED CRANBERRIES, CANDIED WALNUTS, LEMON
DIJON VINAIGRETTE, AND GOAT CHEESE

SIDE DISHES

ROASTED ASPARAGUS WITH BASIL OIL 8.99

BROCCOLI WITH HOLLANDAISE..... 6.99

RED BLISS MASHED POTATO 6.99

RED BLISS GARLIC MASHED POTATO..... 6.99

OVEN ROASTED RED BLISS POTATO..... 6.99

SAUTÉED BUTTON & PORTABELLO MUSHROOMS, 6.99

WITH GARLIC BUTTER & VERMOUTH

CHARRED CIPOLLINI ONIONS, BRUSSELS 7.99

SPROUTS AND NORTH COUNTRY BACON

☞BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANY
PERSON IN YOUR PARTY HAS A FOOD ALLERGY☞

WE COOK OUR STEAKS AND CHOPS
TO THE FOLLOWING SPECIFICATIONS:

RARE

COOL RED CENTER

MED RARE

WARM RED CENTER

MEDIUM

PINK THROUGHOUT

MED WELL

SLIGHT PINK CENTER

WELL

NO COLOR



GLUTEN FREE STEAKS AND CHOPS

FILET MIGNON	
8 oz.	32.99
8 oz. BOYDEN FARM, VERMONT, ALL NATURAL	36.99
10 oz. PRIME CERTIFIED BLACK ANGUS	38.99
PRIME NEW YORK SIRLOIN	
8 oz.	31.99
12 oz.	39.99
NEW YORK SIRLOIN DRY AGED (30 DAYS), 12 oz.	44.99
PRIME BONELESS RIB EYE, 16 oz.	39.99
RIB EYE, BONE-IN, 24 oz.	42.99
MARCHO FARMS VEAL RIB CHOP, 18 oz.	42.99
SERVED WITH CRANBERRY BUTTER	

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| <ul style="list-style-type: none"> • CHOP HOUSE GARLIC BUTTER..... 1.50 • ALL NATURAL, APPLEWOOD SMOKED BACON WRAPPED.. 3.00 • STILTON BLUE CHEESE & BACON CRUST..... 4.00 • OSCAR (CRAB AND HOLLANDAISE)..... 5.00 |
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ENTRÉES

GRILLED BLACK PEPPER ENCRUSTED NEW YORK SIRLOIN	32.99
PRESENTED WITH RED BLISS MASHED POTATO, AND ROASTED MUSHROOMS	
SNAKE RIVER FARM FLAT IRON STEAK <i>**No Onion Rings**</i>	39.99
SAUTÉED ASPARAGUS, OYSTER MUSHROOMS, ROASTED RED POTATOES AND A RICH CABERNET SAUCE, GARNISHED WITH FRIED ONION RINGS	
BEEF BOURGUIGNON	26.99
BEEF TENDERLOIN TIPS GENTLY BRAISED WITH RED WINE, BABY CARROTS, PEARL ONIONS, AND BUTTON MUSHROOMS OVER BUTTERY WHIPPED POTATO	
RACK OF LAMB	44.99
AUSTRALIAN 8 RIB RACK WITH ROSEMARY LAMB REDUCTION, SERVED WITH WHIPPED YUKON GOLD MASHED POTATOES AND OVEN ROASTED ASPARAGUS	
LEMONGRASS CHICKEN <i>**No Sauce**</i>	25.99
PEPPER CRUSTED, SOUS VIDE STATLER CHICKEN WITH ROASTED TRI-COLORED MARBLE POTATOES, PICKLED CARROTS AND LEMONGRASS VELOUTÉ, TOPPED WITH PRESERVED LEMON BUTTER	
VEAL OSSO BUCCO <i>**No Parsnip Curls**</i>	29.99
RED WINE BRAISED, WITH PARSNIP PURÉE, RICH CHERRY SAUCE TOPPED BY A PEAR GREMOLATA AND CRISP PARSNIP CURLS	
BERKSHIRE PORK RAGOUT WITH SWEET POTATO GNOCCHI <i>**Use GF Pasta**</i>	25.99
BRAISED WITH A HINT OF SPICE FINISHED BY FRESH GREEN KALE TOPPED WITH A LEMON KISSED CRÈME FRAÎCHE	

FRESH SEAFOOD ENTRÉES

BUTTER POACHED 12 oz. MAINE LOBSTER TAIL	29.99
SERVED WITH ROASTED OYSTER MUSHROOMS AND ASPARAGUS, PARSNIP PURÉE, LEMON BEURRE BLANC	
GRILLED ATLANTIC SWORDFISH	29.99
SERVED WITH TRI-COLORED BABY POTATOES, SAUTÉED SPINACH, ROASTED MUSHROOMS, TOMATOES AND RED PEPPERS, TOPPED WITH A FETA OLIVE AND CAPER COMPOTE, FINISHED WITH LEMON BEURRE BLANC	
NORTH ATLANTIC SALMON WITH LENTILS	24.99
OVEN ROASTED SERVED OVER LENTILS WITH HOUSE CURED PANCETTA, SERVED WITH PICKLED GOLDEN BEETS	
NORTH ATLANTIC HADDOCK FILLET	22.99
NORTH ATLANTIC SALMON FILLET	22.99
SWORDFISH	28.99
JUMBO ALASKAN KING CRAB LEGS	49.99
TWO POUND STEAMED LOBSTER	39.99
LOBSTER TAIL & STEAK: CHOOSE A SIX OUNCE FILET MIGNON OR EIGHT OUNCE PRIME NEW YORK SIRLOIN SERVED WITH A HARD SHELL BUTTER POACHED TAIL FROM A 1 1/2 POUND LOBSTER	
WITH FILET MIGNON	39.99
WITH PRIME NEW YORK SIRLOIN	42.99

DESSERTS

ONE ELEVEN CHEESECAKE WITH STRAWBERRIES	6.99
OVER TWO INCHES THICK, LIGHTLY BROWNEED CAKE FLAVORED WITH LEMON AND VANILLA	
STRAWBERRIES ROMANOFF	8.99
FRESH SLICED STRAWBERRIES TOSSED WITH ORANGE LIQUEUR AND FOLDED INTO HOMEMADE WHIPPED CREAM	
111 CHOCOLATE MOUSSE	8.99
CHOCOLATE TULIP CUP WITH WHITE CHOCOLATE ACCENTS, FILLED WITH WHITE CHOCOLATE MOUSSE, SERVED ON RASPBERRY PURÉE	
CRÈME BRÛLÉE	7.99
CLASSICAL CRÈME BRÛLÉE CARAMELIZED TO PERFECTION	
SORBETTO	6.99
TWO SCOOPS OF DELICIOUS, HOUSE MADE SORBETTO, ASK YOUR SERVER FOR THE FLAVORS OF THE DAY	
SEASONAL MIXED FRUIT	8.99
PRESENTED IN A MARTINI GLASS.	

ALL ENTRÉES ARE SERVED WITH A HOUSE SALAD
ALL MEATS ARE USDA PRIME OR HAND SELECT CHOICE
 CERTAIN ITEMS ARE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED SHELLFISH OR MEAT MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.