
APPETIZERS

CRISPY CALAMARI 18

Zucchini, Pepperoncini, 2 Dipping Sauces

LOBSTER ROLLS 20

Maine Lobster Salad, Brioche Rolls

HOT ROCKS* 19

Thinly Sliced Sirloin, Tableside Preparation

BEEF TARTARE* 20

*Caper, Shallot, White Truffle
Scented Balsamic*

SLIDERS* 24

Western Buffalo Ranch Bison, Cheddar Cheese, Louis Sauce

LOLLIPOP WINGS 18

Signature Sauce, Blue Cheese, Carrot & Celery Sticks

CRISPY ROCK SHRIMP 19

Creamy Spicy Sauce, Chives

OYSTERS ROCKEFELLER 20

Berkshire Bacon, Totsoi, Fresh Origins Chervil

SALUMI & CHEESE BOARD 24

*American Salumi, Fig Compote, Grilled Bruschetta
Carr Valley 4 year Cheddar, Hudson Valley Camembert,
Point Reyes Blue, Laura Chenel Chevre*

CRAB CAKES 22

*Roasted Garlic-Old Bay Aioli,
Petite Fresh Origins Greens, Red Wine Vinaigrette*

JUMBO WHITE SHRIMP COCKTAIL 17

Spicy Horseradish Sauce, Fresh Lemon

OYSTERS ON THE HALF SHELL* 5 each

Mignonette, Cognac Aioli, Cocktail Sauce

SHELLFISH PLATTER* 35

*Jumbo Shrimp, Oysters, Maine Lobster
Mignonette, Cognac Aioli, Cocktail Sauce*

SOUPS & SALADS

LOBSTER BISQUE 15

Maine Lobster, Basil

ONION SOUP 14

Caramelized Onion, Four Cheese Gratin

CLASSIC CAESAR SALAD 14

Romaine Hearts, Creamy Garlic & Parmesan, Warm Brioche Croutons

ROASTED TRIO OF VALDIVIA FARMS BEETS 18

Laura Chenel Goat Cheese, Pistachio, Central Valley Watermelon Radish, Petite Lettuce, Yuzu Vinaigrette

BRAND SALAD 18

Shrimp, Green Beans, Berkshire Bacon, Tomatoes, Red Wine Vinegar

CAPRESE SALAD 16

Heirloom Farms Tomatoes, Burrata Cheese, Crunchy Bread, Basil

THE BIG WEDGE 15

Central Valley Baby Iceberg Lettuce, Berkshire Bacon, Roquefort Cheese, Poached Pear, Buttermilk Dressing

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

ENTREES

CRISPY SKIN CHICKEN 29

Simply Roasted, Crisp Skin, Smoked Mashed Potatoes

ATLANTIC SALMON* 36

*Basil Crushed Potato, Kalamata Olive Tapenade
Tomato Butter Sauce*

WILD MUSHROOM RAVIOLI 29

Trumpet Mushrooms, Duck Confit, Porcini Cream

PAPPARDELLE & SHORT RIB 32

Blistered Heirloom Farms Tomato, Cipollini Onions, Braised Short Rib

ALASKAN HALIBUT 44

Lemon Risotto, Rock Shrimp, Lobster Broth

SLOW ROASTED PRIME RIB*

12 Ounce **35** 16 Ounce **39**

THE BIG LOBSTER Market Price

2 Pound Crab Brioche Stuffed Maine Lobster

FROM THE WOOD BURNING GRILL

N.Y. SIRLOIN* 54

14 Ounce, 28 Day, Dry Age Bone In

FILET MIGNON*

8 Ounce **48** 10 Ounce **54**

TOMAHAWK RIB EYE* 58

24 Ounce, Bone In

BERKRIDGE FARMS KUROBUTA PORK CHOP 39

Bourbon Glaze

CHEF'S NIGHTLY WAGYU SELECTION*

Market Price

THE ULTIMATE STEAK*

FOR 2 - 40oz..... 99

FOR 4 - 80oz..... 185

FOR 6 - 120oz..... 270

Includes Your Choice of Side Dish & 2 Signature Steak Sauces

SURF YOUR STEAK

JUMBO LUMP CRAB Add 20 **JUMBO SHRIMP Add 20** **MAINE LOBSTER TAIL Add 25**

TOP YOUR STEAK

BOURBON GLAZE Add 5 **HERBED GOAT CHEESE Add 5** **GLAZED MUSHROOMS Add 5**

SIDE DISHES

WILD FOREST MUSHROOMS 11

Shallots, Thyme

ROASTED BABY VEGETABLES 10

Shallots, Thyme, Lemon

BAKED MAC & CHEESE 10

Smoked Gouda

CREAM SPINACH 11

Peccorino, Black Truffle

MASHED POTATOES 10

Roasted Garlic

GREEN BEANS 10

Brown Butter, Almonds, Lemon

GNOCCHI 12

Brown Butter, Sage

LOADED BAKED POTATO 10

*Berkshire Bacon, Chives,
Cheddar Cheese, Sour Cream, Butter*

GIANT ASPARAGUS 12

Grilled, Shallot Butter

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