


APPETIZERS

- CHILLED ALASKAN KING CRAB LEGS**, COCKTAIL SAUCE, HORSERADISH **GF MRKT**
SEASONAL OYSTERS, COCKTAIL SAUCE, HORSERADISH, MIGNONETTE* **GF 18 / 32**
SHRIMP COCKTAIL, COCKTAIL SAUCE, HORSERADISH **GF 18**
AHI TUNA, SEARED OR POKE STYLE **18**
SWEET SHRIMP, LIME MARINATED, CHARRED TOMATO, AVOCADO RELISH, CRISPY TOSTADA **18**
CRAB CAKES, RADISH-FENNEL SLAW, LEMON-BUTTER SAUCE **21**
INDIVIDUAL CHEESE PLATE, ASSORTED CHEESES, HONEYCOMB, RAISINS, AND CANDIED NUTS **14**
CRISPY FRIED ARTICHOKEs, SMOKED TOMATO REMOULADE **14**
LOBSTER FLATBREAD, BUTTER POACHED LOBSTER, OVEN DRIED TOMATOES, TARRAGON MASCARPONE **24**

SOUPS & SALADS

- LOBSTER BISQUE**, POACHED LOBSTER **17**
FRENCH ONION SOUP, CARAMELIZED ONIONS, BEEF BROTH, GRUYERE CHEESE CRUST **11**
CLAM CHOWDER SOUP, QUAHOG CLAMS, POTATOES, CREAM **11**
WEDGE, ICEBERG LETTUCE, BLUE CHEESE, RED ONION, MAPLE GLAZED PORK BELLY, BUTTERMILK DRESSING  **14**
CAESAR, CRISP RED & GREEN ROMAINE, MARINATED WHITE ANCHOVIES, PARMESAN CRISP, GARLIC CHIPS **13**
HEIRLOOM TOMATOES & BUFFALO MOZZARELLA, EVOO, AGED MAPLE-SHERRY VINEGAR **GF 16**

ENTRÉES

- BONE-IN FILET** , 18 OZ., PRIME **79**
BONE-IN NEW YORK STRIPLOIN, 20 OZ., PRIME **69**
BONE-IN RIB-EYE, 22 OZ., PRIME **69**
FILET MIGNON, 9 OZ., WET AGED **43**
FILET OSCAR, 9 OZ. FILET, BUTTER POACHED ALASKAN KING CRAB LEGS, ASPARAGUS, HOLLANDAISE **67**
BISON TENDERLOIN, 9 OZ., CHARCOAL GRILLED, BACON WRAPPED, RED ONION JAM, PERIGOURDINE SAUCE **59**
ROASTED CHICKEN, GREEN BEANS, BABY ARTICHOKEs, OVEN DRIED TOMATOES, KALAMATA OLIVES **GF 32**
DOVER SOLE, PAN SEARED, PRESERVED MEYER LEMON, CHAMPAGNE BUTTER **52**
PAN SEARED SEA BASS, SESAME-SOY GLAZED, BOK CHOY, HON-SHIMEJI MUSHROOMS **39**
AUSTRALIAN LOBSTER TAIL, 10 OZ. TAIL, DRAWN BUTTER, LEMON **GF 62**
STEAMED ALASKAN CRAB LEGS, 20 OZ., DRAWN BUTTER, LEMON **GF MRKT**

SIDES

- BUTTERY YUKON MASHED POTATOES**, RICH & DECADENT **GF 9**
HOMEMADE FRIES, SALT & CRACKED BLACK PEPPER **GF 9**
HOMEMADE TATER TOTS, WITH BACON & WHITE CHEDDAR **GF 10**
MACARONI & CHEESE, BLEND OF IMPORTED & DOMESTIC CHEESES **10**
SAUTÉED WILD MUSHROOMS, A WEEKLY WOODLAND SELECTION **GF 10**
JUMBO ASPARAGUS, GARLIC, LEMON ZEST **GF 10**

18% service charge recommended for parties with 6 or more guests

GF Made with Gluten Free Products

 **Contains Nuts**

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.