



SHAREABLES

OYSTERS

ARTISAN OYSTERS 19
half dozen oysters, cocktail sauce, horseradish, mignonette, lemon

OYSTERS ROCKEFELLER 19
spinach, fennel, pernod

BROILED OYSTERS 19
garlic, butter, herbs, Nueske® apple-wood smoked bacon, panko

BRUSCHETTA 14
tomato, onion, garlic, herbs, castelvetrano olive, boursin cheese, parmigiano reggiano, balsamic, crostini

SHRIMP COCKTAIL 19
cocktail sauce, horseradish, lemon

CRAB CAKE 24
herb salad, roasted red pepper & lemon aioli

HOT & CHILLED

STEAK CHIMICHURRI 17
tenderloin tips, chimichurri, pepper aioli, tomato, fingerlings

CALAMARI 16
flash fried, marinated tomato, castelvetrano olive, lemon aioli

SHRIMP DE JONGHE 19
garlic butter, panko, lemon

FEATURED ITEMS

TENDERLOIN SATAY 17
marinated beef tenderloin, spicy peanut sauce

WILD MUSHROOM RAVIOLI 16
sautéed roasted portabella & cremini mushroom ravioli, parmigiano reggiano cheese, garlic butter sauce

LOBSTER ESCARGOT 20
lobster tail, butter, herbs, havarti

SOUPS

FRENCH ONION SOUP 12
sherry broth, sweet onion, gruyere, crostini

LOBSTER BISQUE 14
cognac crème fraîche

SALADS

HOUSE SALAD 12
field greens, heirloom tomato, red onion, cucumber, carrot, hard-boiled egg, cheddar

CAESAR SALAD 12
romaine, tomato, crouton, parmigiano reggiano

WEDGE 13
iceberg, Nueske® bacon, gorgonzola, tomato, pickled onion

PASTAS

PASTA ENHANCEMENTS: CHICKEN 10 | SHRIMP 15 | SALMON 12

FETTUCCINI ALFREDO 26
parmigiano reggiano, butter, cream, fresh pasta

GRILLED LOBSTER ALFREDO 48
tomatoes, spinach, cajun cream

FEATURED ITEMS

SHORT RIB RAGU 36
pappardelle pasta, tender short rib, braised red wine reduction

WILD MUSHROOM RAVIOLI 24
sautéed roasted portabella & cremini mushroom ravioli, parmigiano reggiano cheese, garlic butter sauce

ENTRÉES

FEATURED ITEMS

STEAK DIANE 60
8oz. filet mignon, mushroom demi, mascarpone mashed potatoes, fried rosemary

SPICY FRIED LOBSTER 42
cold water lobster, sriracha, shishito peppers, drawn butter, lemon

BISTRO BURGER 24
8oz. black angus, havarti, Nueske® apple-wood bacon, marmalade, spicy brown mustard, field greens, pickled onions, brioche bun, hand cut fries

SNOW CRAB MP
drawn butter, lemon

SINGLE TAIL DINNER 36
6oz. cold water tail, clarified butter, lemon

TWIN TAIL DINNER 70
two 6oz. cold water tails, clarified butter, lemon

CLASSIC SURF & TURF 75
6oz. lobster tail, 8oz. filet mignon, drawn butter, béarnaise, lemon

SCOTTISH SALMON 36
seared or grilled, sautéed spinach & tomatoes, Nueske® bacon, corn purée

CHILEAN SEA BASS 46
lemon butter sauce, tomato, spinach, shoestring potatoes

FRIED SHRIMP 32
flash fried, plain or spicy, cocktail sauce, baked potato, roasted lemon broccolini

ROASTED CHICKEN & GNOCCHI 38
crispy skin, pan jus, maple brown butter sauce

FROM THE GRILL

WE FEATURE USDA CERTIFIED AND LOCALLY SOURCED LINZ HERITAGE ANGUS BEEF

8oz FILET MIGNON 45

14oz QUEEN CUT PRIME RIB 44

16oz PRIME RIBEYE 58

18oz KING CUT PRIME RIB 54

FEATURED ITEMS

26oz PORTER HOUSE 60
16oz NEW YORK STRIP 55

STEAK ENHANCEMENTS

BLACKENED 3 | PARMIGIANO REGGIANO 5
BLUE CHEESE 6 | 6oz LOBSTER TAIL 32
SHRIMP SCAMPI 15 | SAUCE BÉARNAISE 5
CHIMICHURRI 5 | OSCAR STYLE 23

STEAK SIDES 9

BAKED POTATO | HANDCUT FRIES | GRILLED ASPARAGUS
SWEET POTATO MASHED | CREAMED SPINACH
MUSHROOM CARBONARA | MASCARPONE MASHED POTATOES
LEMON BROCCOLINI | LOAD ANY POTATO 4
MUSHROOMS & ONIONS