



**A FEW WORDS ABOUT OUR STEAKS...**

ALL OF OUR BEEF IS CERTIFIED ANGUS, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

**SALADS & APPETIZERS**

- CAESAR SALAD / 12 \*
- EAST & WEST COAST OYSTERS 1/2 DOZ 17 / DOZ 34 \*
- JUMBO SHRIMP COCKTAIL / 18
- HAMACHI / AVOCADO / HONEY-ORANGE / 18 \*
- CRABCAKE / CORNICHON TARTAR SAUCE / FENNEL / RADISH SALAD / 19
- LOBSTER SALAD "COBB" STYLE / 27 \*
- TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / 17 \*
- BEEFSTEAK TOMATO SALAD / GRILLED ONION VINAIGRETTE / STILTON / 12
- ROASTED BEETS / ENDIVE / WALNUTS / GOAT CHEESE / 12
- WEDGE SALAD / TOMATO / SMOKED BACON / GORGONZOLA / 13
- CHOPPED VEGETABLE SALAD / 14
- GRILLED DOUBLE CUT BACON / 11



**\*SEAFOOD PLATTER**  
 2 OYSTERS, 2 CLAMS, 2 SHRIMP,  
 CEVICHE  
 1/2 (1LB) LOBSTER  
**35**



**STEAK TEMPS**

- BLUE**  
VERY RED, COLD CENTER
- RARE**  
RED, COOL CENTER
- MEDIUM RARE**  
RED, WARM CENTER
- MEDIUM**  
PINK, HOT CENTER
- MEDIUM WELL**  
DULL PINK CENTER
- WELL DONE**  
DULL GRAY

**MEAT & POULTRY**

- HANGER STEAK 10OZ / 29 \*
- FILET 8OZ / 42 12OZ / 50 \*
- RIB EYE 14OZ / 46 (BONE IN) 22OZ / 54 \*
- NEW YORK STRIP 14OZ / 48 \*
- BRAISED SHORT RIBS / 36 \*
- AMERICAN WAGYU SKIRT 10OZ / 49 \*
- CERTIFIED ANGUS HAMBURGER / FRIES / 16 \*
- CONFIT LEMON-ROSEMARY CHICKEN / 29
- RACK OF LAMB (2 DOUBLE CUT) / 45 \*
- PORTERHOUSE (FOR TWO) 36OZ / 87 \*

- SAUCES**
- STEAK
  - 3 MUSTARDS
  - BÉARNAISE
  - RED WINE
  - ROQUEFORT
  - PEPPERCORN
  - HORSERADISH
  - CHIMICHURRI
  - BBQ

**FISH & SHELLFISH**

- SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / 56
- MEDITERRANEAN SEA BASS / GRENOBLOISE STYLE / 34
- SPICED GRILLED SWORDFISH / OLIVE OIL / LEMON / 36
- FAROE ISLAND SALMON / GRAINS SALAD / TAMARIND VINAIGRETTE / 35
- BBQ TUNA / CITRUS SALAD / 42 \*

**SIDES / 11**

- CHERRY TOMATOES PROVENÇAL
- GRILLED ASPARAGUS
- ONION RINGS
- BBQ CORN / BACON / CHIVES
- CREAMED SPINACH W/ NUTMEG
- POACHED GREEN BEANS
- BRUSSELS SPROUTS / BACON
- JALAPEÑO MASHED POTATOES
- RICOTTA GNUDI / SMOKED HEIRLOOM TOMATOES
- POTATO GRATIN
- BAKED POTATO / FONTINA CHEESE / SMOKED BACON / TRUFFLE OIL / 12
- HEN OF THE WOODS MUSHROOM / 14

**DESSERTS / 11**

- CRÊPE SOUFFLÉ / PASSION FRUIT SAUCE
- PEANUT BUTTER CHOCOLATE MOUSSE / BANANA ICE CREAM
- CHEESECAKE / STRAWBERRY & BASIL SORBET
- STICKY TOFFEE PUDDING CAKE / VANILLA BEAN ICE CREAM
- SLICED FRUIT & BERRIES
- ICE CREAM & SORBET / 7

CHEF DE CUISINE **MATT SLEZAK**

\* THESE ITEMS ARE SERVED USING RAW OR UNDERCOOKED INGREDIENTS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.