



## - starters -

beef carpaccio *	18
<i>shaved parmesan, toast points, confit garlic, fried capers</i>	
shrimp cocktail	22
<i>cocktail sauce, fresh lemon</i>	
tri tip pomme puree	18
<i>steak tips, sriracha aioli, whipped potatoes, dill ranch</i>	
east coast oysters *	38
<i>cocktail sauce, mignonette sauce</i>	
seafood platter *	55
<i>lobster, shrimp, crab, oysters, cocktail sauce, mignonette sauce</i>	
tuna tataki *	20
<i>cucumber &amp; avocado puree, sesame, scallion, soy dressing</i>	
oysters rockefeller	25
<i>oysters on the half shell with baked spinach, pork lardons, panko breadcrumbs</i>	
crispy pork belly	18
<i>ginger, garlic, soy sauce, sesame oil, cabbage slaw</i>	
crudite platter	15
<i>cauliflower, cherry tomato, golden beet, baby carrot, radish, cucumber, broccoli, yogurt dip</i>	
pasta special	20
<i>chef's weekly selection</i>	

## - soups -

french onion soup	14
<i>gruyere, crouton</i>	
lobster bisque	17
<i>crostini, creme fraiche</i>	
shrimp & corn chowder	16
<i>corn, shrimp, cream, smoked paprika</i>	

## - salads -

romaine	14
<i>caesar dressing, prosciutto, parmesan, focaccia croutons, tomato</i>	
wedge of iceberg	13
<i>house made ranch, bleu cheese, apples, onion, bacon, cucumber</i>	
strawberry burrata salad	17
<i>strawberries, basil, buffalo mozzarella, arugula, balsamic vinegar, pine nuts, crostini</i>	
roasted red beet	16
<i>arugula, red beets, goat cheese, avocado, toasted walnut, dijon maple vinaigrette</i>	
market salad	12
<i>chef's weekly selection</i>	

\* consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of food-borne illness.  
if you have a food allergy please speak with the chef, the manager, or your server.

takeout orders are subject to a pro-rated takeout fee

## - usda certified beef steaks & chops -

filet mignon 8oz prime *	54	skirt steak 8oz choice *	40
new york strip 14oz prime *	49	bison ribeye 14oz *	58
ribeye 16oz choice *	46	wagyu filet mignon 6oz *	MP
elk steak 12 oz *	55	half rack of lamb *	45
<i>blackberry compote, asparagus</i>		<i>parmesan polenta, red wine demi</i>	
venison filet *	45	iberico pork rack *	50
<i>swiss chard, lemon, garlic confit, flakes, bordelaise, red pepper</i>		<i>charred broccolini, garlic confit, peach chutney, lemon, feta cheese</i>	
30oz long bone tomahawk ribeye * 120		short rib 8oz *	36
<i>30oz certified angus, chimichurri, Truffle butter, bordelaise, béarnaise</i>		<i>mashed potatoes, carrots, onion, mushroom, red wine demi</i>	

### - accompaniments -

lobster tail	MP	brandied onions & mushrooms	8
crab oscar	21	bordeaux	3
grilled shrimp	22	compound herb butter	4
scallops	28	chimichurri	3
bone marrow	8	bearnaise	4
blue cheese	7	au poivre	4

### - from the sea-

yellowtail			35
<i>mango, cabbage, red and green pepper, lemon grass, red onion, honey ginger soy sauce</i>			
branzino seabass			42
<i>green olives, tomato, lemon, garlic, thyme, rosemary, extra virgin olive oil</i>			
pan seared flounder			45
<i>green pepper, sweet potato, red pepper, butternut squash</i>			
shrimp & grits			35
<i>holy trinity seasoning, cheddar, etouffee</i>			
airline chicken breast			28
<i>wild mixed mushrooms, orzo pasta, lemon, parmesan cheese</i>			
spring salmon			32
<i>cucumber, fennel, orange segments dill, garlic confit, champagne vinaigrette</i>			
pan seared scallops			MP
<i>spanish chorizo, corn, lime wedge, cream, cilantro, serrano chili</i>			

### - sides-

roasted wild mushrooms			15
four cheese mac & cheese			18
baked potato / loaded boursin style			10/12
steak fries <i>parmesan, herbed ketchup, horseradish cream</i>			12
yukon gold whipped potatoes			12
grilled asparagus <i>parmesan</i>			13
brussels sprouts <i>red wine vinegar, pork lardons</i>			14
creamed spinach <i>fresh spinach, cream, parmesan cheese</i>			12
sautéed carrots <i>cumin-serrano yogurt</i>			12
roasted cauliflower <i>parmesan, rainbow cauliflower</i>			13
elote street corn <i>cotija cheese, chili powder, cilantro, lime</i>			13 <sup>i</sup>
red beet risotto <i>goat cheese, red beets</i>			16

