

## APPETIZER

- AHI TUNA POKE\* 17  
Sushi Style, Mango Salsa, Crispy Wonton,  
Sriracha, Wasabi Emulsion
- COLOSSAL SHRIMP COCKTAIL 18  
Additional Pieces 6 Ea
- FLASH FRIED OYSTERS\* 18  
OR  
OYSTERS ROCKEFELLER 20  
Fried Oysters, Creamed Spinach, Bacon,  
Asiago & Cheddar Cheese
- MARYLAND BLUE CRABCAKE 21  
Spicy Mustard Aioli
- ESCARGOT 15  
Cheese Gratin, Toast Points, Scampi Butter



S  
T  
E  
A  
K  
&  
S  
E  
A  
F  
O  
O  
D

## APPETIZERS

- PORK POTSTICKERS 14  
Five Potstickers, Ginger-Sesame-Soy Sauce
- POPS 15  
Wagyu, Blue Cheese & Bacon, Chipotle Aioli
- LOCAL BUTTER BOARD 15  
Daily Accompaniments, Buttermilk Biscuits
- THE CHIPS 8 - ADD BACON 10  
Blue Cheese Sauce & Crumbles, Green Onion
- WAGYU "ASAIN CARPACCIO"\* 21  
Rare Seared, Wakame Salad, Pickled Ginger
- CRISPY ORANGE CHICKEN 14  
Sweet Chili Mandarin Orange Sauce

## SALADS

- LOCAL ORGANIC GREENS 10  
Local Cheddar, Cherry Tomato, Red Onion, Cucumber, Toasted Pistachios, White Balsamic Vinaigrette
- ICEBERG WEDGE 12  
Apple Smoked Bacon, Tomato, Green Onion, Blue Cheese Dressing & Crumbles or Ranch & Cheddar
- HOUSE CAESAR 10  
Garlic & Herb Focaccia Croutons, Shaved Parmesan, Traditional Caesar
- WATERMELON 12  
Cherry Tomato, Feta, Micro Arugula, Watermelon Radish, Balsamic Reduction, Pesto

## ENHANCEMENTS

- 3 SHRIMP 18 TENDERLOIN TIPS\* 14 CHICKEN BREAST 12 AHI TUNA\* 17 GRILLED SALMON\* 17

## STEAKS & CHOPS

SERVED WITH CHOICE OF ONE SIDE

- PRIME RIBEYE\*  
20 oz 48
- PRIME NY STRIP\*  
12 oz 35  
16 oz 42  
24 oz 55
- FILET-CENTER CUT\*  
8 oz 38  
12 oz 48
- DRY AGED "TOMAHAWK"  
DUROC PORK CHOP\*  
20 oz 40
- PORTERHOUSE\*  
24 oz MARKET
- AMERICAN KOBE BURGER\*  
10 oz 22  
WITH TRUFFLE CHEDDAR 24

## SIDES 8

- JUMBO BAKED POTATO  
SAUTÉED SPINACH  
MAC & CHEESE  
JUMBO ASPARAGUS  
BRUSSELS SPROUTS W/ BACON  
CAULIFLOWER AU GRATIN  
PARMESAN GARLIC FRIES  
YUKON GOLD WHIPPED POTATO  
TRUFFLE WHIPPED POTATO +2  
GREEN BEANS  
LOBSTER MAC & CHEESE +8

## ON THE SIDE

- DEMI GLAZE 2 BEARNAISE 3  
AU POIVRE 3 HOLLANDAISE 2

## ON THE TOP

- LOBSTER OSCAR 18  
SHRIMP SCAMPI 15  
MUSHROOMS 4  
SAUTÉED ONIONS 4  
BLUE CHEESE CRUSTED 3  
BLUE CHEESE CRUST & DEMI 5  
BLUE CHEESE, SAUTÉED ONIONS, AU POIVRE 8

## HOUSE SPECIALS

- LOBSTER MAC & CHEESE  
¼ lb lobster meat 30  
½ lb lobster meat 60
- SESAME CRUSTED AHI TUNA\* 34  
Wakame Vegetable Salad, Wasabi Emulsion, Caramel Soy, Crispy Wonton
- DAY BOAT SCALLOPS\* 42  
Grilled Corn Succotash, Lime Crema
- PAN SEARED SALMON\* 27  
Lemon Scented Cous-Cous, Roasted Cherry Tomato & Broccolini
- ROAST HALF CHICKEN 25  
Truffled Yukon Gold Potato, Roasted Trumpet Mushrooms, Port Wine Gravy
- TIPS & FRITES\* 27  
House Marinated Beef Tenderloin Tips, Garlic-Parmesan Fries
- AMERICAN KOBE MEATLOAF 25  
American Kobe & Shitake Mushrooms, Mushroom Demi, Asparagus and Cheddar Mashed  
or  
Our House Mac & Cheese

## TEMPS

- PITTSBURG- COLD RAW CENTER  
RARE- COOL RED CENTER  
MED. RARE- WARM RED CENTER  
MEDIUM- WARM PINK CENTER  
MED. WELL- HOT SLIGHTLY PINK CTR

GM. JIM HILDRETH  
MGR. TYLER HOOFF

\*Consuming any of the above meat, poultry, seafood or eggs raw or undercooked may increase your risk of foodborne illness.  
Please inform your server of any allergies.

CHEF SETH LIVERSIDGE