

## APPETIZER

LOBSTER WONTON*	18
House "DUCK" Sauce	
COLOSSAL SHRIMP COCKTAIL	18
Additional Pieces 6 Ea	
FLASH FRIED OYSTERS*	18
OR	
OYSTERS ROCKEFELLER	20
Fried Oysters, Cream Spinach, Bacon, Asiago & Cheddar Cheese	
MARYLAND BLUE CRABCAKE	22
Spicy Mustard Aioli	
ESCARGOT	17
Pasley-Garlic Butter, Puff Pastry	



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## APPETIZERS

PORK POTSTICKERS	14
Five Potstickers, Ginger-Sesame-Soy Sauce	
POPS	15
Wagyu, Blue Cheese & Bacon, Chipotle Aioli	
B&B STEAK CROSTINI	18
Blackened Filet Mignon, Caramelized Onion, Danish Blue Cheese	
THE CHIPS	10 - ADD BACON +2
Blue Cheese Sauce & Crumbles, Green Onion	
BAKED BRIE	16
Apricot Jam, Puff Pastry, Crostini	
CRISPY ORANGE CHICKEN	14
Sweet Chili Mandarin Orange Sauce	

## SALADS

WALDORF	12
Little Leaf Organic Greens, Apples, Pears, Dried Cranberries, Candied Walnuts, Lemon Poppyseed Dressing	
BLUE CHEESE WEDGE	12
Apple Smoked Bacon, Tomato, Green Onion, Blue Cheese Dressing & Crumbles or Roasted Garlic Ranch & Cheddar	
HOUSE CAESAR	12
Baby Romaine, Garlic & Herb Focaccia Croutons, Shaved Parmesan, Traditional Caesar	
ROASTED BEET SALAD	12
Red & Golden Beets, Baby Arugula, Goat Cheese, Balsamic Vinaigrette	

## ENHANCEMENTS

TENDERLOIN TIPS	18	3 GRILLED SHRIMP	18	CHICKEN BREAST	12	GRILLED SALMON*	18
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## STEAKS & CHOPS

SERVED WITH CHOICE OF ONE SIDE

PRIME BONELESS RIBEYE*		
20 oz	48	
PRIME NY STRIP*		
12 oz	35	
16 oz	44	
24 oz	58	
FILET-CENTER CUT*		
8 oz	40	
12 oz	52	
BUTCHER'S SPECIAL		
always changing, always special	\$\$	
DRY AGED "TOMAHAWK"		
DUROC PORK CHOP*		
20 oz	40	
NZ RACK of LAMB*	14 oz	54
AMERICAN KOBE BURGER*		
10 oz	22	
WITH TRUFFLE CHEDDAR	24	

## TEMPS

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

## SIDES 8

GREEN BEANS
JUMBO ASPARAGUS
SAUTÉED OR CREAMED SPINACH
SHERRY-SOY GLAZED MUSHROOMS
MUSHROOM RISOTTO
BRUSSELS SPROUTS W/ BACON
PARMESAN GARLIC FRIES
CAULIFLOWER AU GRATIN
JUMBO BAKED POTATO
LOADED BAKED POTATO +3
YUKON GOLD WHIPPED POTATO
TRUFFLE WHIPPED POTATO +2
HOUSE MAC & CHEESE
LOBSTER MAC & CHEESE +8

## ON THE SIDE

DEMI GLAZE	2	BERNAISE	3
AU POIVRE	3	HOLLANDAISE	2

## ON THE TOP

LOBSTER OSCAR	18
SHRIMP SCAMPI	15
MUSHROOMS	4
SAUTÉED ONIONS	4
BLUE CHEESE CRUSTED	4
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
DAY BOAT SCALLOPS*	42
Sundried Tomato, Spinach, Artichokes, Asiago Gnocchi, Madera Cream	
PAN SEARED SALMON*	32
Maple Brown Sugar Glazed, Roasted Root Vegetable Hash	
SEAFOOD STUFFED HADDOCK	36
Asparagus, Lobster Sherry Cream	
ROAST HALF CHICKEN	28
Wild Mushroom Risotto, Lemon Herb Pan Sauce	
TIPS & FRITES*	28
House Marinated Beef Tenderloin Tips, Garlic-Parmesan Fries	
AMERICAN KOBE MEATLOAF	25
Shitake Mushroom Meatloaf, Wild Mushroom Demi, Asparagus, Cheddar Mashed	
or	
Our House Mac & Cheese, Wild Mushroom Demi	

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