

APPETIZER

COLOSSAL SHRIMP COCKTAIL 18

Additional Pieces 6 Ea

FLASH FRIED OYSTERS* 20

OR

OYSTERS ROCKEFELLER 20

Fried Oysters, Cream Spinach, Bacon,
Asiago & Cheddar Cheese

JUMBO LUMP CRABCAKE 22

Spicy Mustard Aioli

SHELLFISH TOWER mkt

Chilled Shrimp, Crab, Local Oysters & Lobster Tail,
Cocktail, Mignonette & Mustard Sauces

ESCARGOT 18

Parsley-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

BEEF CARPACCIO & TARTARE 22

Shaved Parmesan, EVOO, Toasted Focaccia,
Cracked Pepper & Sea Salt, Seasoned Micro's

THE CHIPS 10 - ADD BACON +2

Blue Cheese Sauce & Crumbles, Green Onion

LOCAL CHARCUTERIE BOARD 24

Local Cheese & Dried Salumi,

House Accompaniments

CRISPY ORANGE CHICKEN 15

Sweet Chili Mandarin Orange Sauce

SALADS

BLUE CHEESE WEDGE 12

APPLE SMOKED BACON, TOMATO, GREEN ONION, BLUE CHEESE DRESSING & CRUMBLES
or Roasted Garlic Ranch & Cheddar

HOUSE CAESAR 12

Chopped Romaine, Garlic & Herb Focaccia Croutons, Shaved Parmesan, Traditional Caesar

TOMATO & BURRATA 12

Heirloom Tomato, Garden Basil, EVOO, Balsamic Glaze, Cracked Pepper, Sea Salt

HOUSE GREENS 12

Little Leaf Farm Baby Greens, Cucumber, Tomato, Marinated Feta, Red Onion, Red Wine Vinaigrette

ENHANCEMENTS

TENDERLOIN TIPS 18

3 GRILLED SHRIMP 18

CHICKEN BREAST 12

GRILLED SALMON* 18

STEAKS & CHOPS

SERVED WITH CHOICE OF ONE SIDE

PRIME BONELESS RIBEYE*

20 oz 50

PRIME NY STRIP*

12 oz 35

16 oz 44

24 oz 58

FILET-CENTER CUT*

8 oz 44

12 oz 56

TOMAHAWK PRIME RIB 96

38oz Slow Roasted for Two.

Choice of Two Sides

DRY AGED "TOMAHAWK" 42

DUROC PORK CHOP* 20 oz

PRIME BAVETTE STEAK* 35

12oz Coffee Rubbed & Sliced

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

SOY GLAZED SHISHITO PEPPERS

GREEN BEANS, ROAST CARROTS

or JUMBO ASPARAGUS

SAUTÉED OR CREAMED SPINACH

SHERRY & SOY MUSHROOMS

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 BEARNAISE 3

AU POIVRE 3 HOLLANDAISE 2

ON THE TOP

LOBSTER OSCAR OR POACHED TAIL 20

SHRIMP SCAMPI 15

MUSHROOMS 4

SAUTÉED ONIONS 4

BLUE CHEESE CRUSTED 4

BLUE CHEESE CRUST & DEMI 5

BLUE CHEESE, SAUTÉED ONIONS, 8

AU POIVRE

HOUSE SPECIALS

LOBSTER MAC & CHEESE

¼ lb lobster 30 ½ lb lobster 60

DAY BOAT SCALLOPS* 42

Sweet Pea Puree, Corn Pudding,
Micro Green Salad

CHICKEN FRIED LOBSTER 46

Stone Ground Cheddar Grits,
Truffled Sriracha Honey

BLACKENED SALMON* 30

Mashed, Caramelized Onion,
Blue Cheese Butter

ROAST HALF CHICKEN 28

Roasted Fingerlings, Broccolini

SPICY TUNA* 42

Togarashi Spiced, Sushi Rice,
Tempura Crisps, Spicy Mayo,

Avocado Crema 30

TIPS & FRITES*

House Marinated Beef Tenderloin

Tips, Garlic-Parmesan Fries 26

AMERICAN KOBE MEATLOAF

Shitake Mushroom House Meatloaf,
Sriracha Ketchup

Our House Mac & Cheese **or**

Asparagus & Cheddar Mashed

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
SOUS CHEF. MALIA WATT