

# APPETIZERS

COLOSSAL SHRIMP COCKTAIL 18  
Horseradish Cocktail. Additional Pieces 6 Ea

JUMBO LUMP CRABCAKE 23  
Spicy Mustard Aioli

ESCARGOT 18  
Parsley-Garlic Butter, Toast Points

AHI TUNA 20  
Blackened Tuna, Pickled Ginger, Cucumber Spaghetti,  
Sweet Soy Reduction

OYSTERS FLASH FRIED or ROCKEFELLER 22  
Fried Oysters, Cream Spinach, Bacon, Asiago & Cheddar

LOBSTER CORN CHOWDER 15

## SALADS

BURRATA 15  
Roasted Pear, Slivered Almonds, Parma Prosciutto,  
White Balsamic and Burrata

LITTLE LEAF GREENS 12  
Goat Cheese, Maple Candied Walnuts, Pickled Red Onion,  
Poached Apples, Honey Thyme Vinaigrette

### SALAD ENHANCEMENTS

GRILLED CHICKEN 14. 3 GRILLED SHRIMP 18. TENDERLOIN TIPS 18. SEARED SALAMON 18.

## HOUSE STEAKS

CHOICE OF ONE SIDE

USDA PRIME BONELESS RIBEYE\*  
20oz 50

USDA PRIME NEW YORK STRIP\*  
12oz 35 16oz 45 24oz 60

WAGYU TOP SIRLOIN\*  
7oz 45

## ENTRÉES

LOBSTER MAC & CHEESE  
¼ lb lobster 35 ½ lb lobster 68

DAY BOAT SCALLOPS\* 45  
Roasted Squash Risotto, Spinach, Pancetta, Green Apple Slaw

SALMON\* 32  
Cider Glazed Root Vegetables

BRAISED SHORTRIB STROGANOFF 36  
Mixed Wild Mushrooms, Peas, Baby Onions, Deano's Fresh  
Pappardelle Pasta, Demi Cream

## STEAK ENHANCEMENTS

SHRIMP SCAMPI OR LOBSTER OSCAR 18  
SCAMPI CREAM MUSHROOMS 6  
SAUTÉED ONIONS AND/OR MUSHROOMS 5  
DEMI GLACE OR HOLLANDAISE 2

## SIDES

CAULIFLOWER AU GRATIN 8  
SAUTÉED OR CREAMED SPINACH 8  
MUSHROOMS-SCAMPI CREAM 8  
BRUSSELS SPROUTS W/ BACON 10  
PARMESAN GARLIC FRIES 10  
GREEN BEANS, CARROTS OR JUMBO ASPARAGUS 6

PORK POTSTICKERS 16  
Five Potstickers, Ginger-Sesame-Soy Sauce

POPS 15  
Wagyu, Blue Cheese & Bacon, Chipotle Aioli

THE CHIPS 12 - ADD BACON +2  
Blue Cheese Sauce & Crumbles, Green Onion

HOUSE BRUSCHETTA 16  
Toast Points, Whipped Lemon Ricotta, EVOO, Roasted  
Tomato and Red Pepper Chutney, Balsamic Drizzle.

CRISPY ORANGE CHICKEN 16  
Sweet Chili Mandarin Orange Sauce

SOUP of the DAY 10

BLUE CHEESE WEDGE 14  
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

CENTER CUT FILET MIGNON\*  
8oz 45 12oz 58

DRY AGED PORK TOMAHAWK\*  
20oz 44

WAGYU NEW YORK STRIP\*  
12oz 68

WAGYU BURGER\*  
10 OZ 22.

SPICY TUNA\* 40  
Scallion Sushi Rice, Tempura Crisps, Spicy Mayo

TIPS & FRITES\* 30  
House Marinated Beef Tenderloin Tips, Garlic-Parmesan Fries

ROAST HALF CHICKEN 30  
Garlic Whipped Potato, Roasted Carrots, Pan Sauce

WAGYU MEATLOAF 26  
Shitake Mushroom House Meatloaf, Mushroom Demi or  
Our House Mac & Cheese or Asparagus & Cheddar Mashed

BLUE CHEESE CRUSTED 3  
BLUE CHEESE CRUST & DEMI 5  
BLUE CHEESE, SAUTÉED ONIONS, AU POIVRE 7  
BÉARNAISE SAUCE OR AU POIVRE 3

JUMBO BAKED POTATO 8  
LOADED BAKED POTATO 11  
YUKON GOLD WHIPPED POTATO 8  
TRUFFLE WHIPPED POTATO 10  
HOUSE MAC & CHEESE 8  
LOBSTER MAC & CHEESE 18

\*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.

GM. JIM HILDRETH MGR. TYLER HOOFF  
CHEF. MALIA WATT