

STARTERS

COLOSSAL SHRIMP COCKTAIL	(3)	21
Horseradish Cocktail. Additional Pieces 7 Ea		
SOUTHWEST SHRIMP DIP	20	
Shrimp, Corn, Roast Poblano, Toasted Naan Bread		
ESCARGOT	19	
Parsley-Garlic Butter, Toast Points		
AHI TUNA	20	
Sesame Crusted, Pickled Ginger, Cucumber Spaghetti, House Ponzu Sauce		
OYSTERS FLASH FRIED or ROCKEFELLER	24	
Flash Fried Oysters, Old Bay Hollandaise or Cream Spinach, Bacon, Asiago & Cheddar		

S A L A D S

BURRATA	16	
Grilled Peaches, Marcona Almonds, Parma Prosciutto, White Balsamic, Micro Greens		
LOCAL LEAF GREENS	14	
Goat Cheese, Maple Candied Pecans, Fresh Blueberries, Candied Beets, Lemon Citrus Vinaigrette		
SALAD ENHANCEMENTS		
GRILLED CHICKEN BREAST	15.	3 GRILLED COLOSSAL SHRIMP 21.

HOUSE STEAKS

CHOICE OF ONE SIDE

USDA PRIME BONELESS RIBEYE*		
20oz	58	
USDA PRIME NEW YORK STRIP*		
12oz	42	16oz 52 24oz 70
SURF & TURF*	48	
USDA Prime Flat Iron, Six Large Scampi Shrimp		

ENTRÉES

LOBSTER MAC & CHEESE		
¼ lb lobster	37	½ lb lobster 68
SEA BASS *	46	
Charred Corn Succotash, Pancetta, Roasted Pepper Gastrique		
SALMON*	35	
Coconut Scented Jasmine Rice, Asparagus, Fresh Mango Salsa		
SHRIMP PESTO	36	
Sundried Tomato & Fresh Basil Pesto Parmesan Cream Sauce, Half Pound Large Shrimp, Deano’s Fresh Linguini		

STEAK ENHANCEMENTS

SHRIMP SCAMPI	18	
LOBSTER OSCAR	24	
SAUTÉED ONIONS and/or MUSHROOMS	5	
DEMI GLACE or HOLLANDAISE	3	

SIDES

CAULIFLOWER AU GRATIN	10	
SAUTÉED or CREAMED SPINACH	8	
ROASTED POBLANO CREAM CORN	10	
BRUSSELS SPROUTS W/ BACON	10	
PARMESAN GARLIC FRIES	10	
GREEN BEANS, CARROTS or ASPARAGUS	8	

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	18	
Toast Points, Fresh Strawberries, Goat Cheese, Fresh Basil, EVOO, Balsamic Drizzle, Fried Shallot Garnish		
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	46	12oz 58
DRY AGED PORK TOMAHAWK*		
20oz	45	
WAGYU NEW YORK STRIP*		
12oz	72	
WAGYU BURGER*		
10oz	22.	

AHI TUNA*	40	
Furikake Spiced Tuna, Vegetable Ramen Noodle Salad, Sweet Chili Cucumbers, Spicy Mayo		
STEAK FRITES*	36	
USDA Prime Flat Iron Steak, Garlic-Parm Fries, Cowboy Butter		
ROAST HALF CHICKEN	30	
Baby Potatoes & Spring Vegetables, Cherry Jalapeno BBQ Sauce		
WAGYU MEATLOAF	30	
Shitake Mushroom Meatloaf, Mushroom Demi or Sriracha Glaze. Our House Mac & Cheese or Asparagus & Cheddar Mashed		

BLUE CHEESE CRUSTED	4	
BLUE CHEESE CRUST & DEMI	6	
BLUE CHEESE, SAUTÉED ONIONS, AU POIVRE	8	
BERNAISE SAUCE or Au POIVRE	3	

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