

## STARTERS

COLOSSAL SHRIMP COCKTAIL  
Horseradish Cocktail. Additional Pieces (3) 21 addl 7 Ea

SHRIMP SCAMPI TOAST POINTS  
Parmesan Toasted Ciabatta, Six Large Shrimp, Scampi Butter 21

ESCARGOT GRATINÉ  
Garlic Butter, Three Cheese Blend, Toast Points 19

AHI TUNA  
Sesame Crusted, Pickled Ginger, Cucumber Spaghetti,  
Blood Orange-Ginger Soy 20

CHEF’S CHOICE SHELLFISH  
Daily Preparation Market \$

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

PRIME MEATBALLS  
Sweet Chili Cream 15

THE CHIPS  
Blue Cheese Sauce & Crumbles, Green Onion 12 Bacon 14

HOUSE BRUSCHETTA  
Toast Points, Whipped Brie, Cranberry-Golden Raisin Chutney,  
Hot Honey 18

CRISPY ORANGE CHICKEN  
Sweet Chili Orange Sauce, Mandarin Oranges 17

SOUP - SEASONAL INSPIRATIONS

## SALADS

BURRATA  
Winter Citrus Segments, Parma Prosciutto, Pistachios  
White Balsamic, Local Honey, Micro Greens 16

LOCAL GREENS  
Bosc Pear, Candied Pecans, Goat Cheese, Cranberries,  
Apple Cider-NH Maple Vinaigrette 14 Side Salad w/ Entrée 7

BLUE CHEESE WEDGE  
Apple Smoked Bacon, Tomato, Green Onion, Blue Cheese  
Dressing & Crumbles **or** Roasted Garlic Ranch & Cheddar 15

HOUSE CAESAR  
Chopped Romaine, Garlic & Herb Focaccia Croutons, Shaved  
Parmesan, House Dressing 14 Side Salad w/ Entrée 7

## SALAD ENHANCEMENTS

GRILLED CHICKEN BREAST 15 3 GRILLED COLOSSAL SHRIMP 21 4 oz TENDERLOIN 22 SEARED SALMON 22

## STEAK ENHANCEMENTS

SHRIMP SCAMPI 21  
LOBSTER OSCAR 24  
SAUTÉED ONIONS and/or MUSHROOMS 6  
DEMI GLACE **or** HOLLANDAISE 4

## STEAK SIDES

CAULIFLOWER AU GRATIN 10  
SAUTÉED **or** CREAMED SPINACH 8  
OVEN ROASTED ASPARAGUS 10  
BRUSSEL SPROUTS W/ BACON 10  
GREEN BEANS **or** ROASTED CARROTS 8  
PARMESAN GARLIC FRIES 10

## ENTRÉES

LOBSTER MAC & CHEESE  
¼ lb lobster 37 ½ lb lobster 70

SEA BASS\*  
Black Tea Crusted, Maple Scented Roasted Root Vegetables 46

SALMON\*  
Honey Sriracha Glaze, Bok Choy, Jasmine Rice Stir-Fry 35

SHRIMP & LOBSTER RISOTTO  
Lemon, Asparagus & Parmesan Risotto, Large Shrimp,  
Buttered Lobster 44

BRAISED BONELESS SHORT RIB STROGANOFF  
Pearl Onions, Peas, Wild Mushrooms, Fresh Rigatoni 44

STEAK FRITES\*  
USDA Prime Flat Iron Steak, Garlic-Parm Fries, Cowboy Butter 38

ROAST HALF CHICKEN  
Savory Wild Mushroom Bread Pudding, Cognac Demi Cream 34

WAGYU MEATLOAF  
Shitake Mushroom Meatloaf, Mushroom Demi **or** Sriracha Glaze,  
Our House Mac & Cheese **or** Asparagus & Cheddar Mashed 32

## HOUSE STEAKS

USDA PRIME BONELESS RIBEYE\*  
20oz 68

USDA PRIME NEW YORK STRIP\*  
12oz 44 16oz 54 24oz 76

SURF & TURF\*  
USDA Prime Flat Iron, Six Large Scampi Shrimp 48

CENTER CUT FILET MIGNON\*  
8oz 48 12oz 58

DRY AGED PORK TOMAHAWK\*  
20oz 46

AUSSIE WAGYU BURGER\*  
10oz 24

CHOICE OF ONE SIDE LOBSTER MAC ADD 10  
HOUSE BREAD SERVED UPON REQUEST

## STEAK ENHANCEMENTS

BLUE CHEESE CRUSTED 5  
BLUE CHEESE CRUSTED & DEMI 8  
BLUE CHEESE, SAUTÉED ONIONS, AU POIVRE 10  
BEARNAISE SAUCE **or** AU POIVRE 4

## STEAK SIDES

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

\*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.