

Appetizers and Raw Bar

Oysters on The Half Shell

today's selection of East or West Coast varieties, half dozen or dozen 16 30

+ half carafe Laurent Perrier Ultra Brut 60

Oysters Rockefeller

five pieces 18

Popcorn King Crab

tempura fried, Sriracha aioli and sesame ginger glaze 28

Tuna Tartare

ahi tuna layered with avocado, Asian slaw, crispy wontons and finished with avocado mousse and sesame ginger glaze 22

Tenderloin Steak Bites

with French fries and whey butter 18

Stuffed Mushroom Caps

lump crab, seafood cream 18

Gulf Shrimp

U-12 shrimp from the Gulf of Mexico, shaved ice, lemon and cocktail sauce 18

Calamari

Flash fried, caper beurre blanc 16

Burrata Caprese

heirloom tomatoes, basil pesto, twelve year aged balsamic 15

Soup & Salad

Lobster Bisque

Amontillado Sherry 9

Onion Soup au gratin

10

Soup du Jour

7

Salad Niçoise

seared ahi tuna, edamame, French green beans, heirloom tomatoes, cucumbers, bell peppers, red onions, hard boiled egg, basil, anchovy vinaigrette 18

ADD A PROTEIN:

Seared Salmon 8 • Wood Fired Chicken Breast 6 • Seared Ahi Tuna 12 • Wood Fired Steak 20

Tableside Caesar Salad

traditional preparation, minimum of two guests please 12 per person

Wood Fired Wedge

wood fired iceberg, heirloom tomatoes, pancetta, Roquefort bleu cheese dressing, crostini 12

Club Salad

fresh baby greens, heirloom tomatoes, blueberries, watermelon radish, sunflower seeds, raspberry vinaigrette, goat cheese crumble 9

Sandwiches & Entrées

Sandwiches Served With French Fries

Roque-Burger

seasoned house grind stuffed with Cognac-Roquefort and wood fired, presented open face on pressed pumpernickel with Caucus Sauce 16

Oyster Po Boy

cornmeal dusted and flash fried oysters on a toasted baguette, lettuce, tomatoes, pickles and spicy remoulade 12

Salmon club

grilled Scottish salmon, presented on an Asiago ciabatta, topped with bacon, avocado, smoked gouda, field greens, tomatoes, and Sriracha mayonnaise 14

Steak-Burger

house grind steak burger fire grilled, served on a brioche bun with field greens, tomatoes, onions, finished with Boursin cheese 12

Rueben

corned beef presented on pressed rye with Swiss cheese, pickled slaw and 1000 Island dressing 12

Pastrami on Pumpernickel

pressed with Gruyere, smoked bacon, cole slaw and whole grain mustard 12

Prime Rib French Dip

shaved prime rib on a crunchy baguette finished with caramelized onions, Swiss cheese, horseradish sauce, au jus 12

Fish & Chips

tartar sauce and lemon, house made French fries 18

Filet Mignon

6 ounce cut, zip sauce 25

Blackened Scottish Salmon

presented with Israeli couscous, wood fired asparagus, and finished with fresh herb yogurt 28

New York Strip

Creekstone Farms, 14 ounce, au jus 30

Yellow Belly Michigan Lake Perch

lightly floured and sautéed, presented over wild rice and finished with caper beurre blanc 26

Mint Tagliatelle with Lamb Ragù

braised with tomato and thyme, finished with Kalamata olives and Parmigiano Reggiano Stravecchio 28

House Cut Prime Rib

8-10 ounce cut, au jus 22

Accompaniments

French Fried Potatoes

house made 7

Wood Fired Asparagus

enough to share, sauce Béarnaise 9

Creamed Spinach

enough to share 12

Sautéed Baby Spinach

7

Special Twice Baked Potato

8

Sautéed Broccolini or Baby Spinach

enough to share 8

Potatoes Dauphinoise

enough to share 12

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness