

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

Tuna Tartare

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

Gulf Shrimp

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

Tenderloin Carpaccio

baby arugula tossed with sherry vinaigrette, shaved Parmigiano Reggiano Stravecchio, truffle oil 18

Snow Crab Claws

presented over shaved ice, béarnaise and cocktail sauces 36

APPETIZERS

Popcorn King Crab

tempura fried, Sriracha aioli and sesame ginger glaze 28

Burrata Caprese

heirloom tomatoes, basil pesto, twelve year aged balsamic 15

Oysters Rockefeller

five pieces 18

Stuffed Mushroom Caps

lump crab, seafood cream 18

Tenderloin Steak Bites

with French fries and whey butter 18

Calamari

Flash fried, caper beurre blanc 16

SALAD & SOUP

Lobster Bisque

Amontillado Sherry 9

Onion Soup au gratin

10

Soup du Jour

7

Club Salad

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

Salad Niçoise

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

Tableside Caesar Salad

traditional preparation, minimum of two guests please 10

WOOD FIRED STEAKS & CHOPS

Filet Mignon

eight or ten ounce cuts, zip sauce 30 36

New York Strip

Creekstone Farms, 14 ounce, au jus 30

Lamb Chops,

French double cut domestic rib, presented with mint pesto and demi glace 40

Veal Chop

fourteen ounce milk fed rib chop, presented with baby artichokes, balsamic shallots 39

Tomahawk Pork Chop

Chairman's Reserve, presented with horseradish-maple glaze 29

DRY AGED SELECTIONS

Creekstone Farms PRIME, Dry-Aged In House, Wood Fired

Tomahawk Ribeye Chop, 32 ounce

89

Porterhouse Steak, 28 ounce

48

T Bone Steak, 22 ounce

44

Chicago Cut Ribeye, Bone In 18 oz

44

Kansas City Strip, Bone In 16 ounce

39

ROAST PRIME RIB

The House Cut

8-10 ounce cut, au jus and horseradish 22

The Senate Cut

12-14 ounce cut, au jus and horseradish 30

The Executive Cut

16-18 ounce cut, au jus and horseradish 40

SEAFOOD

Scallops

Day boat U-8s, porcini dusted and pan seared, presented with sweet pea puree, finished with daikon salad and roasted red pepper coulis 36

Pan Seared Halibut

watercress puree, sautéed baby carrots and fingerling potatoes, grilled endives 34

Blackened Scottish Salmon

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

Yellow Belly Michigan Lake Perch

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

Twin Lobster Tails

Maine 6 ounce tails, drawn butter Market

Wood Fired Alaskan King Crab

pound and a half, drawn butter 64

SIGNATURE DISHES

Osso Buco

braised, presented with saffron risotto, finished with herb-citrus gremolata 36

Braised Short Ribs of Beef

presented over herb mashed potatoes, crispy onion straws, crostini 28

Pan Roasted Airline Chicken

presented over wild rice, broccolini, fresh herb beurre blanc 24

Chef Rick's Pasta

tenderloin tips, gulf shrimp, English peas, garlic, banana peppers, Spanish onions, penne pasta, Alfredo cream 28

Mint Tagliatelle with Lamb Ragù

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

Steak Enhancements

Oscar Style

Alaskan King Crab, asparagus spears, béarnaise 15

Red Wine Demi Glace or Detroit Zip Sauce

4

Sauce Béarnaise

4

Compound Butters

Truffle, Garlic & Herb, Gorgonzola Bleu, Smoked Bacon & Onion 3

Sautéed Mushrooms

4

Sautéed Vidalia Onions

4

3/4 lb. Alaskan King Crab

drawn butter 32

6 ounce Maine Lobster Tail

drawn butter Market

ACCOMPANIMENTS

Potatoes Dauphinoise

enough to share 12

Special Twice Baked Potato

8

Creamed Spinach

enough to share 12

French Fried Potatoes

house made 7

Mashed Potatoes

enough to share 7

Baked Idaho Russet

dressed with butter, sour cream and chives 7

Rainbow Baby Carrots

with fingerling potatoes, finished with fresh herbs and butter 7

Sautéed Broccolini or Baby Spinach

enough to share 8

Wood Fired Asparagus

enough to share, sauce Béarnaise 9