

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

Gulf Shrimp

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

Tuna Tartare

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

Tenderloin Carpaccio

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

APPETIZERS

Popcorn King Crab

tempura fried, Sriracha aioli and sesame ginger glaze Market

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

presented over French fries, goat cheese 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

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

Tablesides Caesar Salad

traditional preparation, minimum of two guests please 14 per person
+ half carafe Frank Family Chardonnay (Carneros) 30

WOOD FIRED STEAKS & CHOPS

Filet Mignon

eight or ten ounce cuts, zip sauce 32 38

New York Strip

fourteen ounce 34

Lamb Chops,

Prime Colorado rib chops, double cut, presented with mint pesto and demi glace 49

Veal Chop

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

Pork Chop

Presented with horseradish-maple glaze 29

DRY AGED SELECTIONS

USDA PRIME, Dry-Aged In House, Wood Fired

Tomahawk Ribeye Chop, 32+ ounce
fifty-five day dry age, limited availability 114

Porterhouse Steak, 28 ounce
eighteen day dry age 48

T Bone Steak, 22 ounce
eighteen day dry age 44

Chicago Cut Ribeye, Bone In 18 ounce
thirty day dry age 52

Kansas City Strip, Bone In
thirty day dry age 40

ROAST PRIME RIB

The House Cut

au jus, limited availability 26

The Senate Cut

au jus, limited availability 34

The Executive Cut

au jus, limited availability 40

SEAFOOD

Scallops

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

Pan Seared Halibut

watercress puree, sautéed baby carrots and fingerling potatoes, grilled endives 36

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 Market

SIGNATURE DISHES

Osso Buco

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

Pan Roasted Airline Chicken

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

Papardelle Bolognese

with dry-aged beef, veal and pancetta, house-made papardelle, finished with Parmigiano Reggiano Stravecchio 25

Wood Fired Baby Back Ribs

with sweet barbecue sauce 25

Steak Enhancements

Oscar Style

Alaskan King Crab, asparagus spears, béarnaise 29

Compound Butters

Truffle, Garlic & Herb, Gorgonzola Bleu, or Smoked Bacon & Onion 4

Red Wine Demi Glace or Caucus Zip Sauce
4

Sauce Béarnaise
4

Sautéed Mushrooms
4

Sautéed Vidalia Onions
4

3/4 lb. Alaskan King Crab
drawn butter Market

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

Rainbow Baby Carrots
with fingerling potatoes, finished with fresh herbs and butter 8

Sautéed Broccolini or Baby Spinach
enough to share 8

Wood Fired Asparagus
enough to share, sauce Béarnaise 9