

Raw Bar

Oysters on The Half Shell

today's selection of East or West Coast varieties, half dozen or dozen 17 32
+ 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 wasabi cream 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 39

Burrata Caprese

heirloom tomatoes, basil pesto, twelve year aged balsamic 15

Oysters Rockefeller

five oysters 18

Stuffed Mushroom Caps

lump crab, seafood cream 18

Tenderloin Steak Bites

presented over French fries, goat cheese whey butter 18

Coconut Shrimp

Asian ginger sauce 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

House Salad

blended baby greens, heirloom tomatoes, English cucumber, baby corn, red onion, goat cheese croutons, choice of dressing 9

Tableside 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

Certified Angus Beef, eight or ten ounce cuts, zip sauce 32 38

New York Strip

Chairman's Reserve, fourteen ounce 34

Lamb Chops,

Colorado rib chops, double cut, presented with mint pesto and demi-glace 46

Veal Chop

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

Pork Chop

Presented with horseradish-maple glaze, sweet potato casserole 29

DRY AGED SELECTIONS

Tomahawk Ribeye Chop, 32+ ounce

Aurora Midwestern Prime Black Angus, fifty-five day dry age, limited availability 114

Porterhouse Steak, 28 ounce

G.F. Swift 1855, eighteen day dry age 54

T Bone Steak, 22 ounce

G.F. Swift 1855, eighteen day dry age 44

Chicago Cut Ribeye, Bone In 18 ounce

Creekstone Farms, thirty day dry age 48

Kansas City Strip, Bone In

G.F. Swift 1855, 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

Pan Seared Halibut

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

Yellow Belly Michigan Lake Perch

lightly floured and sautéed, presented with mashed potatoes and asparagus spears, finished with caper beurre blanc 26

Scottish Salmon, Blackened

with butternut squash risotto, roasted tomato and shallot coulis, watercress puree 30

Seared Scallops

Day boat U-8's, pan seared and presented with polenta cakes and ratatouille 39

Twin Lobster Tails

Maine 6 ounce tails, drawn butter 48

Wood Fired Alaskan King Crab

pound and a half, drawn butter Market

SIGNATURE DISHES

Oso Buco

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

Chef Rick's Pasta

tenderloin tips, gulf shrimp, English peas, garlic, banana peppers, Spanish onions, penne pasta, Alfredo cream 34

Pan Roasted Airline Chicken Breast

stuffed with apple and sage sausage, shaved Brussel sprouts, fingerling potatoes, natural sauce 28

Wood Fired Baby Back Ribs

with sweet barbecue sauce or Pancho Sauce 25

Steak Enhancements

Oscar Style

Alaskan King Crab, asparagus spears, béarnaise 26

Compound Butters

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

Finishing Sauces

Zip, Béarnaise, or Au Poivre 3

Sautéed Mushrooms or Onions

or if you'd like, a little of both 4

3/4 lb. Alaskan King Crab

drawn butter Market

6 ounce Maine Lobster Tail

drawn butter 24

ACCOMPANIMENTS

Potatoes Dauphinoise

enough to share 12

Special Twice Baked Potato

8

Sweet Potato Casserole

creamy baked sweet potatoes finished with brown sugar pecan crust 10

Creamed Corn

locally sourced fresh corn 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 Shaved Brussel Sprouts

7

Sautéed Fresh Spinach

enough to share 7

Wood Fired Asparagus

enough to share, sauce Béarnaise 9