

Hors D'oeuvres

Oysters on The Half Shell \$17 \$32	Gulf Shrimp \$18
today's selection of East or West Coast varieties, half dozen or dozen + half carafe Laurent Perrier Ultra Brut 60	U-12 shrimp from the Gulf of Mexico, shaved ice, lemon and cocktail sauce
Stuffed Mushroom Caps \$18	Popcorn King Crab \$39
lump crab, seafood cream	tempura fried, Sriracha aioli and sesame ginger glaze
Coconut Shrimp \$18	Calamari \$16
Asian ginger sauce	flash fried, caper beurre blanc
Tuna Tartare \$22	
ahi tuna layered with avocado, Asian slaw, crispy wontons and finished with wasabi cream and sesame ginger glaze	

Salad & Soup

Lobster Bisque \$9	Soup du Jour \$7
Amontillado Sherry	
Onion Soup au gratin \$10	Wood Fired Wedge \$12
	wood fired iceberg, heirloom tomatoes, pancetta, Roquefort bleu cheese dressing, crostini
House Salad \$9	
blended baby greens, heirloom tomatoes, English cucumber, baby corn, red onion, goat cheese croutons, choice of dressing	

Steaks and Chops

Filet Mignon \$34 \$43
Certified Angus Beef, eight or ten ounce cuts, zip sauce
Lamb Chops , \$46
Colorado rib chops, double cut, presented with mint pesto and demi-glaze
Veal Chop \$39
fourteen ounce milk fed rib chop, presented with baby artichokes, balsamic shallots
Roast Prime Rib of Beef \$36
au jus

Dry Aged Selections

Kansas City Bone-In Strip, 16 ounce \$40	Porterhouse Steak, 28 ounce \$54
G.F. Swift 1855, dry aged thirty days	G.F. Swift 1855, dry aged eighteen days
Chicago Cut Bone-In Ribeye, 18 ounce \$48	T Bone Steak, 22 ounce \$44
Creekstone Farms, dry aged thirty days	G.F. Swift 1855, dry aged eighteen days
Tomahawk Ribeye Chop, 32+ ounce \$114	
Prime Black Angus beef, dry aged fifty-five days, limited availability	

Steak Enhancements

Compound Butters \$3	Oscar Style \$26	Finishing Sauces \$3
Truffle, Garlic & Herb, Gorgonzola Bleu, or Smoked Bacon & Onion	Alaskan King Crab, asparagus spears, béarnaise	Zip, Béarnaise, or Au Poivre
Foie Gras, Seared \$19	Sautéed Mushrooms or Onions \$4	Surf your Turf Market
LaBelle Farms, 3 ounces	or if you'd like, a little of both	6 ounce Maine Lobster Tail or 3/4 lb. Alaskan King Crab Legs

Seafood & Signature Dishes

Pan Seared Halibut \$36
watercress puree, sautéed baby carrots and fingerling potatoes, grilled endives
Scottish Salmon, Blackened \$30
with butternut squash risotto, roasted tomato and shallot coulis, watercress puree
Wood Fired Alaskan King Crab Market
pound and a half, drawn butter
Twin Lobster Tails Market
Maine 6 ounce tails, drawn butter
Osso Buco \$38
braised, presented with saffron risotto, finished with herb-citrus gremolata

Accompaniments

Potatoes Dauphinoise \$12	Wood Fired Asparagus \$9
enough to share	enough to share, sauce Béarnaise
Special Twice Baked Potato \$8	Creamed Corn \$9
house recipe	locally sourced fresh corn
French Fried Potatoes \$7	Sautéed Shaved Brussels Sprouts \$7
house made	
Rainbow Baby Carrots \$9	Sweet Potato Casserole \$10
with fingerling potatoes, finished with fresh herbs and butter	creamy baked sweet potatoes finished with brown sugar pecan crust