

Hors D'oeuvres

Coconut Shrimp \$18 Asian ginger sauce	Calamari \$18 flash fried, peppers, caper beurre blanc
● Tenderloin Steak Bites \$18 wild mushrooms, cipollini onions, demi glace	Burrata Caprese \$15 heirloom tomatoes, basil pesto, twelve year aged balsamic
Oysters Rockefeller \$18 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano	Crab Cakes \$19 pan seared, fire-roasted red pepper sauce
Goat Cheese Truffles \$16 smoked paprika, fennel pollen, and poppy - arugula and peppers, crostini	

Chilled or Raw

● Tuna Tartare \$22 ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze	● Steak Tartare \$19 Quail egg, whole grain mustard aioli, crostini
Gulf Shrimp \$18 U-12 shrimp from the Gulf of Mexico, shaved ice, lemon and cocktail sauce	● Tenderloin Carpaccio \$19 baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano, truffle oil
● Oysters on The Half Shell \$17 \$32 today's selection of East or West Coast varieties, half dozen or dozen, mignonette or cocktail sauce	

Salad & Soup

Lobster Bisque \$9 Amontillado Sherry	Wood Fired Wedge \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini	Split Plate add \$5
Roasted Butternut Squash Soup \$9 goat cheese crumbles, toasted pumpkin seeds	Harvest Salad \$14 greens, toasted pumpkin seeds and walnuts, apples, dried cranberries, Danish bleu cheese, raspberry vinaigrette	
French Onion Soup au gratin \$10		
● Tableside Caesar Salad 14 per person traditional preparation, minimum of two guests please		

Wood Fired Steaks and Chops

● Filet Mignon \$39 \$49 USDA Prime - 8 ounce cut or 10 ounce center cut, zip sauce	● Lamb Chops \$54 Prime Colorado rib chops, double cut - mint pesto and demi-glace	Split Plate add \$10
● Butcher's Reserve Cut Market Daily Selection	● New York Strip \$46 USDA Prime, fourteen ounce	

Dry Aged Selections

Hand selected USDA Prime cuts, aged in our Himalayan salt lined aging room, expertly cut by our butcher, limited availability nightly

● Porterhouse Steak, 28 ounce \$78 G.F. Swift 1855, dry aged a minimum of eighteen days	● Kansas City Bone-In Strip, 16 ounce \$52 Creekstone Farms, dry aged a minimum of thirty days
● T Bone Steak, 22 ounce \$69 G.F. Swift 1855, dry aged a minimum of eighteen days	● Chicago Cut Bone-In Ribeye, 18 ounce \$55 G.F. Swift 1855, dry aged a minimum of thirty days
● Tomahawk Ribeye Chop, approximately 2+ lbs \$129 Creekstone Farms, dry aged a minimum of 30 days, limited availability nightly, no split plate fee	

Steak Enhancements

Compound Butters \$3 Truffle, Garlic & Herb, Gorgonzola Bleu	Oscar Style \$26 Alaskan King Crab, asparagus spears, béarnaise	Finishing Sauces \$3 Zip, Béarnaise, Demi Glace or Au Poivre
Foie Gras, Seared \$19 LaBelle Farms, 3 ounces	Sautéed Mushrooms or Onions \$5 or if you'd like, a little of both	Surf your Turf Market U-8 Scallop, 6 ounce South African Lobster Tail or 3/4 lb. Alaskan King Crab Legs

Entrées

Chicken Scaloppine Milanese \$28 organic chicken breast with spicy Italian breadcrumbs, arugula, sweet peppers, white balsamic, Parmigiano Reggiano	● Scottish Salmon, maple glazed \$30 butternut squash risotto, maple glaze, sage oil	Split Plate add \$10
Pappardelle Bolognese \$28 dry-aged beef, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	Yellow Belly Michigan Lake Perch \$28 flour dusted and sautéed, garlic mashed potatoes, Brussels sprouts, lemon and caper beurre blanc	
Wood Fired Baby Back Ribs \$28 with sweet-smokey barbecue sauce	Pan Seared Halibut \$36 Brussels sprouts, fingerling potatoes, baby parsnips and carrots, beurre blanc	
Twin Rock Lobster Tails Market South African 6 ounce tails, drawn butter, grilled lemon	● Seared U-8 Scallops \$39 acorn squash puree, Brussels sprouts, fingerling potatoes, crispy fried San Danielle Prosciutto	
Wood Fired Alaskan King Crab Market 20 ounces of split jumbo crab legs, drawn butter, grilled lemon		

Accompagniments

Twice Baked Potato \$10 finished with aged cheddar	Rainbow Baby Carrots & Parsnips \$12 sautéed, fresh herbs, butter	Creamed Corn \$9 local fresh corn
Macaroni & Cheese \$12 Fontina, Cheddar, Gruyere, fresh herbs	Roasted Garlic Mashed Potatoes ... \$7	French Fried Potatoes \$7 house made
Potatoes Dauphinoise \$12 Parmigiano Reggiano, imported Gruyere	Seared Asparagus \$9 sauce Béarnaise	Sautéed Brussels Sprouts \$9 smoked bacon, shallots