

## Hors D'oeuvres

<b>Coconut Shrimp</b> ..... \$18 Asian ginger sauce	<b>Calamari</b> ..... \$18 flash fried, peppers, caper beurre blanc
● <b>Tenderloin Steak Bites</b> ..... \$24 wild mushrooms, cipollini onions, demi glace	<b>Burrata Caprese</b> ..... \$15 heirloom tomatoes, baby arugula, basil pesto, aged balsamic
<b>Oysters Rockefeller</b> ..... \$18 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano	<b>Crab Cakes</b> ..... \$19 pan seared, fire-roasted red pepper sauce, sage oil
<b>Meatballs</b> ..... \$15 ground tenderloin meatballs, tomato sauce, burrata, basil	<b>Goat Cheese Truffles</b> ..... \$18 smoked paprika, fennel pollen, and poppy - arugula and peppers, crostini

### Chilled or Raw

● <b>Tuna Tartare</b> ..... \$22 ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze	● <b>Steak Tartare</b> ..... \$22 Quail egg, whole grain mustard aioli, crostini
<b>Gulf Shrimp</b> ..... \$18 U-12 shrimp from the Gulf of Mexico, lemon and cocktail sauce	● <b>Tenderloin Carpaccio</b> ..... \$19 baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano, truffle oil
● <b>Oysters on The Half Shell</b> ..... \$21      \$38 today's selection of East or West Coast varieties, half dozen or dozen, mignonette or cocktail sauce	

## Salad & Soup

<b>Lobster Bisque</b> ..... \$12 Amontillado Sherry	<b>Wood Fired Wedge</b> ..... \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, wood fired crostini	Split Plate add \$5
<b>Soup du jour</b> ..... \$9	<b>Summer Salad</b> ..... \$10 baby greens, strawberries, slivered almonds, spring onion, goat cheese crumbles, champagne vinaigrette	
<b>French Onion Soup au gratin</b> ..... \$10		
● <b>Tableside Caesar Salad</b> ..... 14 per person traditional preparation, minimum of two guests please		

## Wood Fired Steaks and Chops

● <b>Filet Mignon</b> ..... \$52      \$65 USDA Prime - 8 ounce cut or 10 ounce center cut, zip sauce	● <b>Lamb Chops</b> ..... \$65 Prime Colorado rib chops, double cut - mint pesto and demi-glace	Split Plate add \$10
● <b>Butcher's Reserve Cut</b> ..... Market Daily Selection	● <b>New York Strip</b> ..... \$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

● <b>Porterhouse Steak, 28 ounce</b> ..... \$89 G.F. Swift 1855, dry aged a minimum of eighteen days	● <b>Kansas City Bone-In Strip, 16 ounce</b> ..... \$65 Creekstone Farms, dry aged a minimum of thirty days
● <b>T Bone Steak, 22 ounce</b> ..... \$74 G.F. Swift 1855, dry aged a minimum of eighteen days	● <b>Chicago Cut Bone-In Ribeye, 18 ounce</b> ..... \$65 G.F. Swift 1855, dry aged a minimum of thirty days
● <b>Tomahawk Ribeye Chop, approximately 2+ lbs</b> ..... \$149 Creekstone Farms, dry aged a minimum of 30 days, limited availability nightly, no split plate fee	

### Steak Enhancements

<b>Compound Butters</b> ..... \$3 Truffle, Garlic & Herb, Gorgonzola Bleu	<b>Oscar Style</b> ..... \$26 Deep Sea Crab, asparagus spears, béarnaise	<b>Finishing Sauces</b> ..... \$3 Zip, Béarnaise, Demi Glace or Au Poivre
<b>Foie Gras, Seared</b> ..... \$19 LaBelle Farms, 2.5 ounces	<b>Sautéed Mushrooms or Onions</b> ..... \$5 or if you'd like, a little of both	<b>Surf your Turf</b> ..... Market U-8 Scallop, 6 ounce South African Lobster Tail or 3/4 lb. Alaskan King Crab Legs

## Entrées

<b>Steak Frites, Wood Fired</b> ..... \$44 5 ounce petite cut filet mignon, zip sauce and house made French fries	<b>Yellow Belly Michigan Lake Perch</b> ..... \$30 flour dusted and sautéed, spring grains with pecans and cherries, haricot verts, lemon and caper beurre blanc	Split Plate add \$10
<b>Chicken Scaloppine Milanese</b> ..... \$32 organic chicken breast with spicy Italian breadcrumbs, arugula, sweet peppers, white balsamic, Parmigiano Reggiano	<b>Twin Rock Lobster Tails</b> ..... Market South African 6 ounce tails, drawn butter, grilled lemon	
<b>Pappardelle Bolognese</b> ..... \$30 dry-aged beef, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	<b>Wood Fired Alaskan King Crab</b> ..... Market 20 ounces of split jumbo crab legs, drawn butter, grilled lemon	
<b>Wood Fired Baby Back Ribs</b> ..... \$32 with sweet-smokey barbecue sauce	<b>Pan Seared Halibut</b> ..... \$36 haricots verts, fingerling potatoes, baby parsnips and carrots, beurre blanc	
● <b>Blackened Scottish Salmon</b> ..... \$30 Bourbon maple glaze, spring grains with pecans and cherries, chive oil	● <b>Seared U-8 Scallops</b> ..... \$39 asparagus, spring grains with pecans and cherries, lemon brown butter sauce, crispy San Danielle Prosciutto	

### Accompagniments

<b>Twice Baked Potato</b> ..... \$10 finished with aged cheddar	<b>Rainbow Baby Carrots &amp; Parsnips</b> ..... \$12 sautéed, fresh herbs, butter	<b>French Fried Potatoes</b> ..... \$8 house made
<b>Macaroni &amp; Cheese</b> ..... \$12 Fontina, Cheddar, Gruyere, fresh herbs	<b>Haricots Verts</b> ..... \$10 French green beans, smoked bacon, shallots, 10 year balsamic	<b>Creamed Corn</b> ..... \$12 local fresh corn
<b>Potatoes Dauphinoise</b> ..... \$12 Parmigiano Reggiano, imported Gruyere	<b>Roasted Garlic Mashed Potatoes</b> ... \$9	<b>Seared Asparagus</b> ..... \$9 sauce Béarnaise