

Hors D'oeuvres

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

Chilled or Raw

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

Salad & Soup

Lobster Bisque \$12 Amontillado Sherry	Wood Fired Wedge \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, wood fired crostini	Split Plate add \$5
Roasted Butternut Squash Soup \$11 goat cheese crumbles, toasted pumpkin seeds	Harvest Salad \$14 baby greens, toasted pumpkin seeds and walnuts, Gala apples, dried cherries, 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 \$52 \$65 USDA Prime - 8 ounce cut or 10 ounce center cut, zip sauce	● Lamb Chops \$75 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 \$49 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 \$89 G.F. Swift 1855, dry aged a minimum of eighteen days	● Kansas City Bone-In Strip, 16 ounce \$65 Creekstone Farms, dry aged a minimum of thirty days
● T Bone Steak, 22 ounce \$74 G.F. Swift 1855, dry aged a minimum of eighteen days	● Chicago Cut Bone-In Ribeye, 18 ounce \$65 G.F. Swift 1855, dry aged a minimum of thirty days
● Tomahawk Ribeye Chop, approximately 2+ lbs \$169 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 Deep Sea Crab, asparagus spears, béarnaise	Finishing Sauces \$3 Zip, Béarnaise, Demi Glace or Au Poivre
Foie Gras, Seared \$19 LaBelle Farms, 2.5 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

Osso Buco \$42 braised, milanese risotto, toasted pine nut gremolata	Yellow Belly Michigan Lake Perch \$33 flour dusted and sautéed, garlic mashed potatoes, Brussels sprouts, lemon and caper beurre blanc	Split Plate add \$10
Steak Frites, Wood Fired \$44 5 ounce petite cut filet mignon, zip sauce and house made French fries	Pan Seared Halibut \$39 Brussels sprouts, fingerling potatoes, baby parsnips and carrots, beurre blanc	
Chicken Scaloppine Milanese \$32 organic chicken breast with spicy Italian breadcrumbs, arugula, sweet peppers, white balsamic, Parmigiano Reggiano	● Seared U-8 Scallops \$42 acorn squash puree, Brussels sprouts, fingerling potatoes, crispy fried San Danielle Prosciutto	
Wood Fired Baby Back Ribs \$32 with sweet-smokey barbecue sauce	Twin Rock Lobster Tails Market South African 6 ounce tails, drawn butter, grilled lemon	
Pappardelle Bolognese \$30 ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	Wood Fired Alaskan King Crab Market 20 ounces of split jumbo crab legs, drawn butter, grilled lemon	
● Scottish Salmon, maple glazed \$33 butternut squash risotto, Bourbon maple glaze, sage oil		

Accompaniments

Twice Baked Potato \$10 finished with aged cheddar	Rainbow Baby Carrots & Parsnips \$12 sautéed, fresh herbs, butter	French Fried Potatoes \$8 house made
Macaroni & Cheese \$12 Fontina, Cheddar, Gruyere, fresh herbs	Sautéed Brussels Sprouts \$10 smoked bacon, shallots	Creamed Corn \$12 local fresh corn
Potatoes Dauphinoise \$14 Parmigiano Reggiano, imported Gruyere	Seared Asparagus \$10 sauce Béarnaise	Roasted Garlic Mashed Potatoes ... \$9

● Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness