

## Hors D'oeuvres

<b>Coconut Shrimp</b> ..... \$20 Asian ginger sauce	<b>Burrata Caprese</b> ..... \$22 heirloom tomatoes, baby arugula, basil pesto, aged balsamic
<b>Crab Cakes</b> ..... \$28 jumbo lump crab, fire-roasted red pepper sauce, chive oil	<b>Goat Cheese Truffles</b> ..... \$22 with smoked paprika, fennel pollen, and poppy - baby arugula, lemon, pan roasted peppers, crostini
<b>Calamari</b> ..... \$20 flash fried with shallot, mild peppers and pineapple, finished with sriracha honey and teriyaki	● <b>Tenderloin Steak Bites</b> ..... \$26 wild mushrooms, cipollini onions, demi glace
<b>Oysters Rockefeller</b> ..... \$25 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano	<b>Meatballs</b> ..... \$20 ground beef tenderloin and veal meatballs, tomato sauce, burrata, parsley

## Chilled or Raw

● <b>Tuna Tartare</b> ..... \$22 ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze	● <b>Tenderloin Carpaccio</b> ..... \$22 baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano, truffle oil	● <b>Oysters on The Half Shell</b> ..... \$23 \$42 today's selection of East or West Coast varieties, half dozen or dozen, mignonette or cocktail sauce
● <b>Steak Tartare</b> ..... \$22 Quail egg, whole grain mustard aioli, crostini	<b>Colossal Shrimp Cocktail</b> ..... \$20 U-12 shrimp, lemon and cocktail sauce	

## Salad &amp; Soup

● <b>Tableside Caesar Salad</b> ..... 16 per person traditional preparation, minimum of two guests please	<b>Lobster Bisque</b> ..... \$16 Amontillado Sherry	Split Plate add \$5
<b>Wood Fired Wedge</b> ..... \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, wood fired crostini	<b>French Onion Soup au gratin</b> ..... \$12 rusk, Swiss and aged Provolone	
<b>Spring Salad</b> ..... \$14 baby greens, strawberries, slivered almonds, spring onions, goat cheese, five herb Champagne vinaigrette	<b>Avgolemono with orzo</b> ..... \$12 chicken and lemon soup with orzo pasta	

## Wood Fired Steaks and Chops

● <b>Filet Mignon</b> ..... \$56 \$69 G.F. Swift 1855, 8 ounce cut or 10 ounce center cut, zip sauce	● <b>Lamb Chops</b> ..... \$89 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, 14 ounce</b> ..... \$69 G.F. Swift 1855 Prime	

## 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, 30 ounce</b> ..... \$99 G.F. Swift 1855, dry aged a minimum of eighteen days, no split plate fee	● <b>Kansas City Bone-In Strip, 18 ounce</b> ..... \$84 Creekstone Farms, dry aged a minimum of thirty days
● <b>T Bone Steak, 22 ounce</b> ..... \$86 G.F. Swift 1855, dry aged a minimum of eighteen days	● <b>Chicago Cut Bone-In Ribeye, 18 ounce</b> ..... \$79 G.F. Swift 1855, dry aged a minimum of thirty days
● <b>Tomahawk Ribeye Chop, approximately 2+ lbs</b> ..... \$179 Creekstone Farms, dry aged a minimum of 30 days, limited availability nightly, no split plate fee	

## Steak Enhancements

<b>Compound Butters</b> ..... \$4 Truffle, Garlic & Herb, Gorgonzola Bleu	<b>Oscar Style</b> ..... \$26 Deep Sea Crab, asparagus spears, béarnaise	<b>Finishing Sauces</b> ..... \$5 Zip, Béarnaise, Demi Glace or Au Poivre
<b>Foie Gras, Seared</b> ..... \$22 LaBelle Farms, 2.5 ounces	<b>Surf your Turf</b> ..... Market U-8 Scallop, 6 ounce South African Lobster Tail or 3/4 lb. Alaskan King Crab Legs	<b>Sautéed Mushrooms or Onions</b> ..... \$6 or if you'd like, a little of both

## Entrées

<b>Osso Buco</b> ..... \$62 braised, milanese risotto, citrus and pine nut gremolata	● <b>Scottish Salmon, blackened</b> ..... \$38 spring grains blend, wilted watercress, Greek yogurt and dill sauce	Split Plate add \$10
<b>Steak Frites, Wood Fired</b> ..... \$49 5 ounce petite cut filet mignon, zip sauce and house made French fries	<b>Yellow Belly Michigan Lake Perch</b> ..... \$36 flour dusted and sautéed, spring grains blend, Brussels sprout, lemon and caper beurre blanc	
<b>Wood Fired Baby Back Ribs</b> ..... \$37 with sweet-smokey barbecue sauce	<b>Pan Seared Alaskan Halibut</b> ..... \$55 wilted watercress, feta stuffed potato croquette, cucumber and tomato relish	
<b>Pappardelle Bolognese</b> ..... \$30 ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	● <b>Seared U-8 Scallops</b> ..... \$52 spring grains blend, wilted watercress, crispy San Danielle Prosciutto	
<b>Chicken Scaloppine Milanese</b> ..... \$34 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 cold water tails, drawn butter, grilled lemon	
<b>Wood Fired Alaskan King Crab</b> ..... Market 20 ounces of split jumbo crab legs, drawn butter, grilled lemon		

## Accompaniments

<b>Twice Baked Potato</b> ..... \$12 finished with Black Diamond cheddar	<b>Rainbow Baby Carrots &amp; Parsnips</b> ..... \$12 sautéed, fresh herbs, butter	<b>Macaroni &amp; Cheese</b> ..... \$14 Imported Black Diamond Cheddar, Fontina, and Gruyere cheeses, fresh herbs
<b>Roasted Garlic Mashed Potatoes</b> ..... \$10	<b>Seared Asparagus</b> ..... \$10 sauce Béarnaise	<b>Creamed Spinach</b> ..... \$14 enough to share
<b>Potatoes Dauphinoise</b> ..... \$16 Parmigiano Reggiano, imported Gruyere	<b>Sautéed Brussels Sprouts</b> ..... \$12 smoked bacon, shallots	<b>French Fried Potatoes</b> ..... \$9