

Hors D'oeuvres

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| Coconut Shrimp \$20 Asian ginger sauce | Burrata Caprese \$22 heirloom tomatoes, baby arugula, basil pesto, aged balsamic |
| Crab Cakes \$28 jumbo lump crab, fire-roasted red pepper sauce | ● Tenderloin Steak Bites \$26 wild mushrooms, cipollini onions, demi glace |
| Calamari \$20 flash fried - peppers, tomato, caper beurre blanc | Meatballs \$20 ground beef tenderloin and veal meatballs, tomato sauce, burrata, parsley |
| Oysters Rockefeller \$25 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano | |

Chilled or Raw

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

Salad & Soup

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| ● Tableside Caesar Salad 16 per person traditional preparation, minimum of two guests please | Lobster Bisque \$16 Amontillado Sherry | Split Plate add \$5 |
| Wood Fired Wedge \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, wood fired crostini | French Onion Soup au gratin \$12 rusk, Swiss and aged Provolone | |
| Harvest Salad \$14 baby greens, toasted pumpkin seeds and walnuts, Gala apples, dried cherries, Stilton bleu cheese, balsamic vinaigrette | Roasted Butternut Squash Bisque \$12 goat cheese crumbles, toasted pumpkin seeds | |

Wood Fired Steaks and Chops

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| ● Filet Mignon \$59 \$72 G.F. Swift 1855, 8 ounce cut or 10 ounce center cut, zip sauce | ● Lamb Chops \$89 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, 14 ounce \$72 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

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

Steak Enhancements

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

Entrées

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| Osso Buco \$62 braised, milanese risotto, citrus and pine nut gremolata | ● Blackened Scottish Salmon \$38 butternut squash risotto, Brussels sprouts, Bourbon maple glaze | Split Plate add \$10 |
| ● Steak Frites, Wood Fired \$57 6 ounce petite cut filet mignon, zip sauce and house made French fries | Yellow Belly Michigan Lake Perch \$36 flour dusted and sautéed, garlic mashed, wilted watercress, lemon and caper beurre blanc | |
| Wood Fired Baby Back Ribs \$37 with sweet-smokey barbecue sauce | Pan Seared Alaskan Halibut \$55 Brussels sprouts, fingerling potatoes, baby parsnips and carrots, beurre blanc | |
| Pappardelle Bolognese \$30 ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano | ● Seared U-8 Scallops \$52 butternut squash risotto, wilted watercress, crispy fried San Danielle Prosciutto | |
| Chicken Scaloppine Tosca \$34 Pan seared in Italian bread crumbs, lemon and garlic cream, Brussels sprouts | Twin Rock Lobster Tails Market South African 6 ounce cold water tails, drawn butter, grilled lemon | |
| Wood Fired Alaskan King Crab Market 20 ounces of split 6-9 count reds, drawn butter, grilled lemon | | |

Accompaniments

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| Twice Baked Potato \$12 finished with Black Diamond cheddar | Potatoes Dauphinoise \$16 Parmigiano Reggiano, imported Gruyere | Macaroni & Cheese \$14 Imported Black Diamond Cheddar, Fontina, and Gruyere cheeses, fresh herbs |
| Roasted Garlic Mashed Potatoes \$10 | Rainbow Baby Carrots & Parsnips \$12 sautéed, fresh herbs, butter | Creamed Corn or Spinach \$14 Seasonal |
| Sautéed Brussels Sprouts \$12 smoked bacon, shallots | Seared Asparagus \$10 sauce Béarnaise | French Fried Potatoes \$9 |