

Hors D'oeuvres

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	Goat Cheese Truffles \$22 with smoked paprika, fennel pollen, and poppy - baby arugula, lemon, pan roasted peppers, crostini
Calamari \$20 flash fried with shallots, mild peppers and pineapple, finished with sriracha honey and teriyaki	● Tenderloin Steak Bites \$26 wild mushrooms, cipollini onions, demi glace
Oysters Rockefeller \$25 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano	Meatballs \$20 ground beef tenderloin and veal meatballs, tomato sauce, burrata, parsley

Chilled or Raw

● 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 \$26 Quail egg, whole grain mustard aioli, crostini	Colossal Shrimp Cocktail \$20 U-12 shrimp, lemon and cocktail sauce	

Salad & Soup

● 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	
Summer Salad \$14 baby greens, strawberries, slivered almonds, spring onions, goat cheese, five herb Champagne vinaigrette	Soup du jour \$12	

Wood Fired Steaks and Chops

● Filet Mignon \$59 \$72 G.F. Swift 1855, 8 ounce cut or 10 ounce center cut, zip sauce	● Lamb Chops \$89 Pure Bred rib chops, double cut - mint pesto and demi-glace	Split Plate add \$10
● Butcher's Reserve Cut Market Daily Selection	● New York Strip \$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

● Porterhouse Steak, 30 ounce \$109 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, 26 ounce \$89 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

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

Osso Buco \$72 braised 16oz. milk fed veal shank, milanese risotto, citrus and pine nut gremolata	● Scottish Salmon, blackened \$38 spring grains blend, wilted watercress, Greek yogurt and dill sauce	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, spring grains blend, spring vegetables, lemon and caper beurre blanc	
Wood Fired Baby Back Ribs \$37 with sweet-smokey barbecue sauce	Pan Seared Alaskan Halibut \$55 spring vegetables, feta stuffed potato croquette, cucumber and tomato relish	
Pappardelle Bolognese \$30 ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	● Seared U-8 Scallops \$52 spring grains blend, wilted watercress, crispy San Danielle Prosciutto	
Chicken Scaloppine Milanese \$34 organic chicken breast with spicy Italian breadcrumbs, arugula, sweet peppers, white balsamic, Parmigiano Reggiano	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

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 Spinach \$14 Seasonal
Sautéed Spring Vegetables \$12 snap peas, asparagus, broccolini, haricots verts, shallots	Seared Asparagus \$10 sauce Béarnaise	French Fried 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