

Hors D'oeuvres

Coconut Shrimp \$20 Asian ginger sauce	Tenderloin Steak Bites \$26 wild mushrooms, cipollini onions, demi glace
Crab Cakes \$28 jumbo lump crab, fire-roasted red pepper sauce	Meatballs \$20 ground beef tenderloin and veal meatballs, tomato sauce, burrata, parsley
Calamari \$20 flash fried - peppers, tomato, lemon and caper beurre blanc	Oysters Rockefeller \$28 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano

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 \$28 Quail egg, whole grain mustard aioli, crostini	Colossal Shrimp Cocktail \$24 U-12 shrimp, lemon and cocktail sauce	

Salad & Soup

Harvest Salad \$14 baby greens, toasted pumpkin seeds and walnuts, Gala apples, dried cherries, Stilton bleu cheese, balsamic vinaigrette	French Onion Soup au gratin \$12 rusk, Swiss and aged Provolone	Split Plate add \$5
Wood Fired Wedge \$14 wood artisan romaine, heirloom tomatoes, pancetta, bleu cheese dressing, wood fired crostini	Lobster Bisque \$16 Amontillado Sherry	
Burrata Caprese \$22 enough to share; heirloom tomatoes, baby arugula, basil pesto, aged balsamic	Tableside Caesar Salad 16 per person traditional preparation, minimum of two guests please	

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 chimichurri 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

Porterhouse Steak, approximately 2 lbs \$109 G.F. Swift 1855, dry aged a minimum of eighteen days; limited availability nightly, 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	Blackened Scottish Salmon \$38 butternut squash risotto, wilted watercress, Bourbon maple glaze	Split Plate add \$10
Steak Frites, Wood Fired \$57 6 ounce petite cut filet mignon, zip sauce and beef tallow French fries	Yellow Belly Michigan Lake Perch \$36 flour dusted and sautéed, mashed potatoes, roasted Brussels sprouts & butternut squash, lemon and caper beurre blanc	
Wood Fired Baby Back Ribs \$37 with sweet-smokey barbecue sauce	Pan Seared Alaskan Halibut \$55 oven roasted Brussels sprouts & butternut squash, baby parsnips and carrots, potato croquette, sauce beurre blanc	
Pappardelle Bolognese \$30 ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	Seared U-8 Scallops \$55 butternut squash risotto, wilted watercress, crispy fried San Danielle Prosciutto	
Chicken Scaloppine Tosca \$38 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

Twice Baked Potato \$12 finished with Black Diamond cheddar	Potatoes Dauphinoise \$16 Parmigiano Reggiano, imported Gruyere	Macaroni & Cheese \$14 Imported Black Diamond White Cheddar, Fontina, and Gruyere cheeses, fresh herbs
French Fried Potatoes \$10 fried in beef tallow	Rainbow Baby Carrots & Parsnips \$12 sautéed, fresh herbs, butter	Herbed Mashed Potatoes \$10
Roasted Brussels Sprouts and Butternut Squash \$12 smoked bacon, olive oil & maple syrup	Seared Asparagus \$10 sauce Béarnaise	Creamed Corn \$12 local fresh corn