

## Hors D'oeuvres

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

### Chilled or Raw

<b>Tuna Tartare</b> ..... \$22 ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze	<b>Seafood Tower</b> ..... Market Oysters on the half shell, Colossal Shrimp, Alaskan King Crab, South African Lobster Tail; appropriate sauces	<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> ..... \$28 Quail egg, whole grain mustard aioli, crostini	<b>Tenderloin Carpaccio</b> ..... \$22 baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano, truffle oil	<b>Colossal Shrimp Cocktail</b> ..... \$24 U-12 shrimp, lemon and cocktail sauce

## Salad & Soup

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

## Wood Fired Steaks and Chops

<b>Filet Mignon</b> ..... \$64 \$77 G.F. Swift 1855, 8 ounce cut or 10 ounce center cut, zip sauce	<b>Lamb Chops</b> ..... \$89 Pure Bred rib chops, double cut - mint chimichurri and demi-glace	Split Plate add \$10
<b>Butcher's Reserve Cut</b> ..... Market Daily Selection	<b>New York Strip, 14 ounce</b> ..... \$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

<b>Porterhouse Steak, approximately 2 lbs</b> ..... \$109 G.F. Swift 1855, dry aged a minimum of eighteen days; limited availability nightly, no split plate fee	<b>Kansas City Bone-In Strip, 18 ounce</b> ..... \$79 Creekstone Farms, dry aged a minimum of thirty days
<b>T Bone Steak, 26 ounce</b> ..... \$89 G.F. Swift 1855, dry aged a minimum of eighteen days	<b>Chicago Cut Bone-In Ribeye, 18 ounce</b> ..... \$84 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> ..... \$72 braised 16oz. milk fed veal shank, milanese risotto, citrus and pine nut gremolata	<b>Blackened Scottish Salmon</b> ..... \$38 butternut squash risotto, wilted watercress, Bourbon maple glaze	Split Plate add \$10
<b>Steak Frites, Wood Fired</b> ..... \$62 6 ounce petite cut filet mignon, zip sauce and beef tallow French fries	<b>Yellow Belly Michigan Lake Perch</b> ..... \$36 flour dusted and sautéed, mashed potatoes, roasted Brussels sprouts & butternut squash, 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 oven roasted Brussels sprouts & butternut squash, baby parsnips and carrots, potato croquette, sauce beurre blanc	
<b>Pappardelle Bolognese</b> ..... \$30 ground tenderloin, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	<b>Seared U-8 Scallops</b> ..... \$60 butternut squash risotto, wilted watercress, crispy fried San Danielle Prosciutto	
<b>Chicken Scaloppine Tosca</b> ..... \$38 Pan seared in Italian bread crumbs, lemon and garlic cream	<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 6-9 count reds, drawn butter, grilled lemon		

### Accompaniments

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