

<b>RAW BAR</b>	Shrimp Cocktail – 19	<div style="border: 1px solid red; border-radius: 15px; padding: 5px; display: inline-block;"> <b>Shellfish Platter*</b>  <small>SMALL – 75</small>  <small>LARGE – 145</small> </div>	Lobster Cocktail – 19
	Jumbo Lump Crab Cocktail – 18		Assorted Oysters* (1/2 Dozen) – 18
	Little Neck Clams – 16		King Crab Cocktail – 22
<b>APPETIZERS</b>	Maple Bourbon Bacon _____	12	
	Steak Tartare* (no crostini) _____	18	
	Tuna Tartare (no crostini or miso) _____	18	
<b>SALADS</b>	Caesar (no croutons) _____	14	
	The Wedge (no bacon) _____	14	
	Butcher Salad _____	15	
	Shrimp & Crab Louie _____	17	
<b>STEAKS &amp; CHOPS</b>	14 oz. New York Strip* _____	47	
	8 oz. Filet Mignon* _____	42	
	16 oz. Bone-In Filet Mignon* _____	63	
	18 oz. Delmonico* _____	49	
	<div style="border: 1px solid red; border-radius: 15px; padding: 10px; display: inline-block;"> <b>Porterhouse*</b>            FOR ONE 55   TWO 92         </div>		
	50 oz. Tomahawk Ribeye* _____	125	
	Pork Chop* _____	33	
	Veal Chop* _____	45	
	Lamb* _____	45	
<b>ENTREES</b>	Branzino _____	34	
	Halibut _____	38	
	King Salmon* _____	34	
	Lobster à la Newburg _____	75	
	Surf & Turf* (filet mignon & lobster tail) _____	75	
	Roasted Chicken _____	31	
<b>POTATOES</b>	Stuffed Hash Browns _____	15	
	Baked Potato _____	11	
	Mashed Potatoes _____	11	
<b>VEGETABLES</b>	Mushrooms & Onions (no soy) _____	12	
	Green Beans Amandine _____	11	
	Asparagus _____	11	
	Roasted Cauliflower _____	10	
<b>DESSERT</b>	Vanilla Ice Cream _____	7	
	Seasonal Berries _____	12	
	Crème Brûlée _____	9	
	Tin Roof Sundae _____	10	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.