

RAW BAR

Shrimp Cocktail 22
Lobster Cocktail 24

Shellfish Platter*
105

Assorted Oysters* (1/2 Dozen) 21
Jumbo Lump Crab Cocktail 24

APPETIZERS

Onion Soup _____ 14
Steak Tartare* _____ 19
Escargots _____ 16
Tuna Tartare* _____ 20
Crab Cake _____ 22
Oysters Rockefeller _____ 21

SALADS

Caesar _____ 16
The Wedge _____ 16
Butcher Salad _____ 16
Shrimp & Crab Louie _____ 23
California Lobster Cobb _____ 36

STEAKS & CHOPS

8 oz. Filet Mignon* _____ 54
14 oz. New York Strip* _____ 57
16 oz. Bone-In Filet Mignon* _____ 79
18 oz. Delmonico* _____ 64
20 oz. Bone-In Strip* _____ 71
22 oz. Porterhouse* *for one* _____ 77
32 oz. Porterhouse* *for two* _____ 112
50 oz. Tomahawk Ribeye* _____ 135
Pork Chop* _____ 37
Rack of Lamb* _____ 59
Add Oscar (jumbo lump crab, asparagus, béarnaise) _____ 24
Add Sauce (steak sauce, horseradish cream, béarnaise, sauce diane, au poivre) _____ 6

ENTREES

King Salmon* *champagne sauce* _____ 39
Twin Lobster Tails *drawn butter* _____ 79
Fried Shrimp *celery root slaw, cocktail sauce* _____ 34
Surf & Turf* _____ 85
Roast Chicken *sauce diable* _____ 35

Lobster Newberg*
MAINE LOBSTER, COGNAC SAUCE, BRIOCHE TOAST 68

POTATOES

Stuffed Hash Browns _____ 17
Baked Potato _____ 12
Mashed Potatoes _____ 12

VEGETABLES & SIDES

Sautéed Broccolini _____ 13
Creamed Spinach _____ 13
Grilled Asparagus _____ 13
Mushrooms & Onions _____ 13
Green Beans Amandine _____ 13
Macaroni & Cheese _____ 13
Roasted Brussels Sprouts _____ 13

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/26/23