

Appetizers

BRUSCHETTA 13

ROASTED BAGUETTE, FRESH TOMATO, BASIL, BALSAMIC VINEGAR, OLIVE OIL, GARLIC AIOLI
ADD SHRIMP OR CRAB 5

SHRIMP COCKTAIL 13

JUMBO SHRIMP, COCKTAIL SAUCE

JUMBO CRAB CAKES 15

JUMBO LUMP CRAB, MEDITERRANEAN SAUCE

CRAB STUFFED MUSHROOMS 13

MUSHROOM CAPS, JUMBO LUMP CRAB, MORNAY SAUCE

BACON WRAPPED SCALLOPS 15

SCALLOPS (4), SMOKED BACON, GARLIC BUTTER SAUCE

Soup & Salads

LOBSTER BISQUE 11

HOUSE SALAD 7

SPRING MIX, CUCUMBER, TOMATO, CARROT, RED CABBAGE, BACON, CROUTONS, AVOCADO RANCH DRESSING

CAESAR SALAD 9

ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN CHEESE, CROUTONS

LETTUCE WEDGE 9

ICEBERG LETTUCE, TOMATO, RED ONION, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING

STRAWBERRY SPINACH SALAD 9

BABY SPINACH, FETA CHEESE, TOASTED ALMOND, SLICED STRAWBERRIES, RASPBERRY VINAIGRETTE

CAPRESE SALAD 9

BEEFSTEAK TOMATO, MOZZARELLA, BASIL, OLIVE OIL, BALSAMIC VINEGAR

Steaks

FINELY SEASONED WITH KOSHER SALT, BLACK PEPPER, AND BUTTER
SERVED WITH HARICOT VERTS AND MASHED POTATOES

FILET MIGNON 7oz. 38 | 10oz. 42
NEW YORK STRIP 12oz. 38
RIBEYE 12oz. 34 | 16oz. 40
BACON WRAPPED FILET 7oz. 40 | 10oz. 44
PORTERHOUSE 24oz. 46

We proudly serve only the finest Certified Angus Beef.

Sauces & Toppings

OSCAR 5 | BLEU CHEESE CRUMBLES 3 | SAUTÉED MUSHROOMS 3

Entrées

SERVED WITH HARICOT VERTS AND MASHED POTATOES

NEW ZEALAND DOUBLE LAMB CHOPS 38
WITH MINT JELLY
BROILED SALMON 32
JUMBO LUMB CRAB, SHRIMP, CAPERS, TOMATO, WHITE WINE SAUCE
CENTER CUT BONE-IN NIMAN RANCH PORK CHOPS 24
WITH RED WINE REDUCTION
SHRIMP SCAMPI 32
WITH GARLIC BUTTER SAUCE
BREAST OF CHICKEN MARSALA 22

Sides

FRESH ASPARAGUS 9
AU GRATIN POTATOES 9
MASHED POTATOES 6
CRAB MACARONI & CHEESE 11
HARICOT VERTS 7
BRUSSELS SPROUTS 9

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS