



SHAREABLES



FRIED RAVIOLI	9
<i>crisp fried five cheese stuffed ravioli</i>	
JUMBO LUMP CRAB CAKES	14
<i>lemon scented cajun aioli, smoked tomato rémoulade</i>	
SHRIMP YOUR WAY	14
<i>grilled & chilled shrimp cocktail OR garlic butter broiled shrimp de jonghe</i>	
SEARED STEAK TIPS	12
<i>beef tenderloin, chimichurri sauce, herb aioli</i>	

FEATURED ITEMS

SPRING ROLLS	12
<i>avocado purée, carrot, peppers, nappa cabbage, honey sriracha vinaigrette, nước chấm dipping sauce</i>	
SALT & PEPPER CALAMARI	12
<i>flash fried, fresh red chili, lime</i>	

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER	6
<i>north atlantic quahog clams, potatoes, oyster crackers</i>	
FRENCH ONION SOUP	6
<i>sherry broth, sweet onion, gruyère, crostini</i>	
HOUSE SALAD	7
<i>mesclun greens, red onion, cucumber, cherry tomatoes</i>	
CAESAR	7
<i>romaine, radicchio, parmigiano reggiano, crouton crisp</i>	

FEATURED ITEMS



SHAKEN BEEF SALAD	9
<i>shaved red onion, basil, cherry tomatoes, mint</i>	

FEATURED PASTAS

GRILLED LOBSTER ALFREDO	22	CAJUN CHICKEN PASTA	18
<i>grilled lobster tail medallions, velvety cream reduction, aged parmesan</i>		<i>seared blackened chicken breast, blistered baby bell peppers, cajun cream sauce</i>	
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PASTA ADD-ONS			
CHICKEN 10 SHRIMP 12			

ENTRÉES

STEAKHOUSE BURGER	15
<i>blended short rib, brisket & chuck, white cheddar, bacon, LTOP, brioche bun, house fried seasoned chips</i>	
BLACKENED SALMON	24
<i>potato purée, sautéed spinach, lemon beurre blanc</i>	
FRIED SHRIMP	24
<i>flash fried jumbo shrimp, plain or spicy, cocktail sauce, baked potato, roasted lemon & herb broccolini</i>	

FEATURED ITEMS

SPICY FRIED LOBSTER TAILS	30
<i>shishito peppers</i>	
MISO ROASTED BLACK COD	24
<i>coconut rice, broccolini</i>	

STEAKS

USDA CERTIFIED HOUSE CUT BLACK ANGUS BEEF, MIDWEST GROWN & GRAIN FED
served with steak butter, mushroom demi, or port wine sauce & choice of two sides

6oz FILET MIGNON 28 10oz RIBEYE 33

STEAK ADD-ONS
BLACKENED 3 | PARMIGIANO REGGIANO 3 | BLUE CHEESE 3
5 OZ LOBSTER TAIL 16 | SHRIMP 12

STEAK SIDES
GRILLED ASPARAGUS | BAKED POTATO | MUSHROOMS & ONIONS
BABY SPINACH | MASHED POTATOES

DESSERT

Our classic desserts, with a contemporary twist

CARROT-CAKE CHEESECAKE	8	VANILLA BEAN CRÈME BRULÉE	8
<i>house carrot cake baked into our creamy cheesecake</i>		<i>whipped cream, fresh berries</i>	

*We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.