



## SHAREABLES

- GRILLED SHORT RIBS** 18  
*korean marinade, pineapple relish, scallions, sesame seeds*
- JUMBO LUMP CRAB CAKES** 16  
*lemon scented cajun aioli, smoked tomato rémoulade*
- SHRIMP YOUR WAY** 14  
*grilled & chilled shrimp cocktail OR  
garlic butter broiled shrimp de jonghe*
- SEARED STEAK TIPS** 14  
*beef tenderloin, chimichurri sauce, herb aioli*

### FEATURED ITEMS

- SPRING ROLLS** 12  
*avocado purée, carrot, peppers, nappa cabbage,  
honey sriracha vinaigrette, nước chấm dipping sauce*
- CALAMARI** 14  
*flash fried, marinated tomato, banana peppers*

## SOUPS AND SALADS

- TOMATO BISQUE** 8  
*vine ripened tomatoes, sausage, micro basil*
- FRENCH ONION SOUP** 8  
*sherry broth, sweet onion, gruyère, crostini*
- HOUSE SALAD** 9  
*mesclun greens, red onion, cucumber, cherry tomatoes*
- CAESAR** 9  
*romaine, radicchio, parmigiano reggiano, crouton crisp*

### FEATURED ITEMS

- SHORT RIB SALAD** 18  
*iceberg, shaved red onion, basil, mint,  
cherry tomato, pickled carrot, chimichurri*

## FEATURED PASTAS

- GRILLED LOBSTER ALFREDO** 32  
*grilled lobster tail medallions, velvety cream reduction,  
aged parmesan*
- CAJUN CHICKEN PASTA** 22  
*seared blackened chicken breast, blistered baby bell peppers,  
cajun cream sauce*

PASTA ADD-ONS  
CHICKEN 10 | SHRIMP 14

## ENTRÉES

- DOUBLE BRISKET BURGER** 18  
*blended short rib, brisket & chuck, caramelized onion,  
18 hour brisket, pickle, pepper jack cheese, honey sriracha sauce*
- CHAR GRILLED SALMON** 28  
*coconut rice, garlic bok choy, cilantro sauce*
- FRIED SHRIMP** 28  
*flash fried jumbo shrimp, plain or spicy, cocktail sauce,  
baked potato, roasted lemon & herb broccolini*

### FEATURED ITEMS

- SPICY FRIED LOBSTER TAILS** 36  
*shishito peppers*
- SZECHUAN SEABASS** 34  
*brandy garlic crust, szechuan vegetables*

## STEAKS

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

- 8oz FILET MIGNON 45    16oz RIBEYE 40    14oz NEW YORK STRIP STEAK 34
- 14oz PRIME RIB QUEEN CUT 42    18oz PRIME RIB KING CUT 50

STEAK ADD-ONS  
BLACKENED 3 | PARMIGIANO REGGIANO 3 | BLUE CHEESE 3  
5 OZ LOBSTER TAIL 24 | SHRIMP 14

STEAK SIDES 7  
GRILLED ASPARAGUS | BAKED POTATO | MUSHROOMS & ONIONS  
BABY SPINACH | MASHED POTATOES | GARLIC BOK CHOY

## DESSERT

*Our classic desserts, with a contemporary twist*

- CARROT-CAKE CHEESECAKE** 9  
*house carrot cake baked into our creamy cheesecake*
- VANILLA BEAN CRÈME BRULÉE** 9  
*whipped cream, fresh berries*
- CHOCOLATE MASCARPONE CAKE** 10

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