

SHAREABLES

CALAMARI 14 flash fried, marinated tomato,

banana peppers, lemon aioli

CRAB CAKE 22

braised kale, Old Bay° aioli

FRENCH ONION SOUP 8

sherry broth, sweet onion, gruyere, crostini

BABY ICEBERG WEDGE 9

Nueske[®] bacon, aoraonzola, baby heirloom tomato, shaved onion, blue cheese dressing

CHICKEN YOUR WAY 26

capers, baby heirloom tomatoes,

PICATTA STYLE

aarlic, lemon sauce

MARSALA STYLE

marsala sauce

SOUPS & SALADS

BOURBON GLAZED

soy sauce, chile, crispy wonton

SHRIMP YOUR WAY 17

grilled & chilled shrimp cocktail OR

garlic butter broiled shrimp de jonghe

STEAK TIPS 17

TUSCAN KALE 8

cream broth, potato, sausage, kale

GRILLED CAESAR 10

baby romaine, crouton dust, baby heirloom tomato, aged parmesan

FEATURED ITEMS

GIARDINERA HUMMUS 13

roasted garlic, lemon, EVOO, naan

ARANCINI 14

tomato reduction, basil, mozzarella, aged parmesan

FEATURED ITEM

"CAPRESE" SALAD 16

heirloom tomato, burrata, basil pesto, balsamic

PASTAS

PASTA ADD-ONS: CHICKEN 10 | SHRIMP 15

GRILLED LOBSTER ALFREDO 46

baby heirloom tomatoes, spinach, cajun cream

BISTECCA CON RISOTTO 42

flat iron steak, roasted mushrooms, kale, sweet onion

SHRIMP LINGUINI PESTO 32

grilled shrimp, pesto sauce, shaved parmesan cheese

SEASONAL RAVIOLI 34

ask your server about our seasonal ravioli offering

PRIME RIB BURGER 21

assorted mushrooms, caramelized onions,

blended short rib. brisket & chuck, caramelized onion, shaved prime rib, horseradish cream, gruyere

SZECHUAN SEABASS 36

brandy garlic crust, szechuan vegetables

TWIN TAIL DINNER 70

clarified butter, lemon, choice of side

ENTRÉES

SPICY FRIED LOBSTER TAILS 42

shishito peppers

SEARED SESAME TUNA 32

sesame crusted, garlic bok choy, coconut rice, wasabi aioli

FEATURED ITEMS

FRIED SHRIMP 30

flash fried, plain or spicy, cocktail sauce, baked potato, roasted lemon broccolini

1/2 ROASTED CHICKEN 32

crispy skin, pan jus, potato, charred carrots

STEAKS

WE FEATURE USDA CERTIFIED AND LOCALLY SOURCED LINZ HERITAGE ANGUS BEEF

8_{oz} FILET MIGNON 45

10oz FLAT IRON 36

14oz PRIME RIB QUEEN CUT 44 16°z RIBEYE 48

16oz BONE IN NEW YORK 70

18oz PRIME RIB KING CUT 52

STEAK ADD-ONS

BLACKENED 3 | PARMIGIANO REGGIANO 4 BLUE CHEESE 4 | 6oz LOBSTER TAIL 32 | SHRIMP 15

STEAK SIDES 8

BAKED POTATO | MASHED POTATOES | STEAK FRIES BABY SPINACH | GARLIC BOK CHOY | GRILLED ASPARAGUS CHARRED CARROTS | MUSHROOMS & ONIONS | LOAD ANY POTATO 4

DESSERT

our classic desserts, with a contemporary twist

CHOCOLATE CAKE 11

mascarpone, chocolate truffle, ganache

CRÈME BRULEE 9

whipped cream, fresh berries

FEATURED ITEM

LEMON MERINGUE CHEESECAKE 10

graham cracker, lemon curd, meringue