

## APPETIZERS

### OVEN ROASTED TOMATO BRUSCHETTA

garlic parmesan crostini,  
balsamic reduction, chevre 11

### SHRIMP COCKTAIL

absolut cocktail, creamed horseradish,  
charred lemon two 11 / four 19 / six 27

### ARTISANAL MEATS & CHEESES

cranberry marmalade, whole grain mustard,  
garlic parmesan crostini, red beet egg, almonds,  
sweet & sour pickles, honeycomb 16

### OYSTERS ON THE HALF SHELL

champagne mignonette, absolut cocktail  
half dozen 18 / dozen 36

### PANKO OYSTERS CASINO

smoked bacon-lemon aioli,  
shaved fresno chili 16

### MONGOLIAN PORK BELLY BURNT ENDS

celery root purée, chive oil, crispy onion 14

### P.E.I. BLACK MUSSELS

roasted tomato, garlic, white wine,  
chorizo, toasted garlic baguette 16

### RIBEYE TIPS GNOCCHI

stroganoff style, root vegetables,  
caramelized onion 15

## SOUPS & SALADS

### FRENCH ONION

caramelized onion, veal jus,  
brioche crostini, gruyère 10

### HEART OF ROMAINE

roasted cherry tomatoes, shaved parmesan,  
sun-dried tomato caesar dressing,  
garlic parmesan crostini 11

### STEAKHOUSE WEDGE

iceberg, cherry tomato, bacon, honey roasted  
sunflower seeds, gorgonzola dressing 12

### ROASTED RED BEET

arugula, dried cranberries, cherry tomatoes,  
spiced candied pecans, chevre,  
honey-white balsamic vinaigrette 14

## HOUSE SPECIALTIES

### OVEN ROASTED CRAB CAKE

smoked bacon-lemon aioli, roasted corn and black bean salsa,  
arugula 37

### PAN ROASTED HALIBUT

herbed israeli couscous, carrot-fennel slaw, white miso broth 35

### BOURBON MAPLE GLAZED SALMON

sautéed brussels sprout slaw, herbed israeli couscous,  
toasted sesame seeds 32

### LOBSTER AND SCALLOPS

spinach and roasted tomato risotto, garlic butter,  
asparagus, bearnaise 58

### MONGOLIAN GLAZED CHICKEN BREAST

spinach and seared mushroom risotto 25

### SWEET POTATO RAVIOLI

smoked bacon, roasted pecans, dried cranberries,  
sweet brown butter, arugula 24

### BACON-WRAPPED WAGYU MEATLOAF

roasted garlic yukon mashed, asparagus, spicy oven-roasted ketchup,  
seared mushroom demi-glaze 31

### BRAISED BEEF BOLOGNESE

house fettuccine, merlot, shaved parmesan,  
toasted garlic baguette 27

## À LA CARTE STEAKS AND CHOPS

PRIME FILET MIGNON 8 OZ. 65

CAB FILET MIGNON 8 OZ. 49

CAB RIBEYE 20 OZ. 61

CAB PORTERHOUSE 24 OZ. 62

CAB BONELESS NY STRIP 14 OZ. 50

BONE-IN VEAL CHOP 14 OZ. 48

BONE-IN PORK CHOPS, BOURBON-MAPLE GLAZE 2x8 OZ. 33

LAMB CHOPS, CRANBERRY MARMALADE 7 OZ. 46

## SIDE DISHES

HONEY CORN CUSTARD, fresno chili 9

CRISPY BRUSSELS SPROUTS, honey dijon 10

SAUTÉED ASPARAGUS, garlic butter, parmesan 9

YUKON MASHED, roasted garlic 8

ROASTED FINGERLING POTATOES, white truffle butter 9

MAC & CHEESE, white cheddar, buttered panko 9

CREAMED SPINACH, white miso sauce 9

## ENHANCEMENTS

LOBSTER TAIL, garlic butter brushed 35

PETITE CRAB CAKE 14

SAUTÉED SHRIMP 12

SEA SCALLOPS 14

MUSHROOMS AND ONIONS, garlic seared 5

“OSCAR”, petite crab cake, asparagus, bearnaise 20

## SAUCES AND FINISHING BUTTERS

HOUSE STEAK SAUCE 3

VEAL DEMI GLACE 4

CREAMED HORSERADISH 3

SAUCE BEARNAISE 3

BACON BLEU BUTTER 3

WHITE TRUFFLE BUTTER 4

SEARED MUSHROOM

DEMI-GLACE 4