

STARTERS

| | | |
|----------------------------|--|-------|
| sesame seared ahi tuna | roasted pineapple salsa, pickled ginger-wasabi aioli, fresno chiles | 17 |
| oysters on the half shell | tarragon mignonette, half-dozen/full-dozen | 19/36 |
| crab cake sliders | lemon aioli, arugula, house-made pickles | 18 |
| poached shrimp cocktail | absolut vodka cocktail sauce, horseradish cream | 18 |
| flash-fried calamari | roasted red peppers, lemon aioli | 16 |
| meat, cheese & fruit board | house jam, candied walnuts, house-made pickles, focaccia crostini | 17 |
| heirloom tomato caprese | made-to-order mozzarella, white balsamic vinaigrette, fresh basil, toasted pine nuts | 13 |
| prime rib gnocchi | merlot, chive cream | 13 |

SALADS & SOUP

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|--------------------|--|----|
| final cut caesar | shaved parmesan, grape tomatoes, focaccia crostini, smoked garlic dressing | 12 |
| iceberg wedge | grape tomatoes, smoked bacon, honey-roasted sunflower seeds, pickled red onions, gorgonzola dressing | 11 |
| orchard | field greens, crisp apple, dried cranberries, candied walnuts, sharp white cheddar, creamy honey mustard vinaigrette | 12 |
| traditional caesar | shaved parmesan, focaccia crostini | 12 |
| french onion soup | brioche crouton, swiss, smoked provolone | 13 |

ENTRÉES

| | | |
|--------------------------|---|----|
| chicken scallopini | roasted mushroom risotto, creamy sage & pancetta beurre blanc | 29 |
| carbonara | bucatini, egg liaison, sweet peas, pancetta <i>add: shrimp 12, chicken 12, salmon 20, or scallops 19</i> | 24 |
| korean-glazed short ribs | lobster mac & cheese | 42 |
| lobster & scallops | garlic butter, lemon scented asparagus risotto, sweet tomato jam | 65 |
| bourbon-glazed salmon | sweet potato home fries, smoked bacon, brussels sprouts | 36 |

STEAKS

| | | |
|--------------------|-------------------------------|----------------------------------|
| prime filet 8oz 67 | nystrip 16oz 55 | ribeye filet mignon 11oz 45 |
| ribeye 18oz 58 | american wagyu zabuton 8oz 53 | char siu pork tenderloin 14oz 39 |

sauces, butters & finishing touches 5

| | | |
|---------------------|---------------------|---------------------|
| burgundy demi-glace | classic béarnaise | crumbled gorgonzola |
| horseradish cream | steakhouse butter | caramelized onions |
| house steak sauce | smoked bacon butter | seared mushrooms |

SIDES 10

| | | |
|--|---|---|
| crab & cornbread pudding chesapeake white cheddar sauce | three-cheese mac & cheese toasted panko <i>add: lobster 6</i> | cooper sharp whipped potatoes fresh chives |
| honey-whisky carrots | | smoked bacon creamed corn |
| white cheddar creamed spinach roasted parmesan crumble | | seared asparagus charred lemon vinaigrette |

ENHANCEMENTS

| | | |
|-------------------------|--------------------------|--------------------|
| lobster tail 35 | pan-roasted crab cake 16 | crab cake oscar 19 |
| garlic seared shrimp 12 | seared sea scallops 19 | |

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



chef de cuisine: Travis Mumma
manager: Derek Houdek