

Small Plates

LOBSTER BISQUE

HOUSE MADE . TARRAGON . CREAM SHERRY . PASTRY PUFF . CHIVE OIL
-16-

YELLOWTAIL TUNA CRUDO

WASABI . PONZU SAUCE . AVOCADO CREMA . CRISPY SHALLOTS
-16-

FIRECRACKER SHRIMP

SPICY MAYO . DAIKON SLAW . SWEET THAI CHILI
-18-

PORK POTSTICKERS

FRIED CRISP . PONZU DIPPING SAUCE
-14-

BUTTERMILK CRISP CALAMARI

MARINARA . SWEET CHILI SAUCE
-18-

PAN BRONZED SCALLOPS

CORN SUCCOTASH . CITRUS TURMERIC BUTTER
-20-

LOBSTER MAC & CHEESE

COLD WATER LOBSTER . CAVATAPPI . HERB CRUMB
-16-

SPICY SEARED FAROE ISLAND SALMON

RICE PILAF . CREOLE SAUCE
-20-

KOREAN CAULIFLOWER

TEMPURA BATTER . SOY GINGER GOCHUJANG GLAZE . SESAME SCALLION
-14-

CHARRED OCTOPUS

BABY ARUGULA . ROASTED PEPPER . OLIVE RELISH . CAPER AIOLI
-22-

JUMBO SHRIMP COCKTAIL

-19-

STROZZAPRETI PASTA POMODORO

SAN MARZANO TOMATOES . SWEET BASIL . SHAVED PARMESAN
-15-

PETITE FILET MIGNON

3OZ CERTIFIED BLACK ANGUS . DEMI . CRISPY SHALLOT MASHED POTATO . ASPARAGUS
-25-

6OZ LOBSTER TAIL

CANADIAN COLD WATER LOBSTER . ASPARAGUS GARNISH . SHERRY HERB BUTTER
-35-

Salads

STEAKHOUSE WEDGE

ICEBERG . BACON . OVEN DRIED TOMATO . RED ONION . BLEU CHEESE . GORGONZOLA
-17-

HAIL CAESAR

ROMAINE HEARTS . HEIRLOOM GRAPE TOMATO . PARMESAN . HOUSE DRESSING . CROUTONS
-17-

THREE LEAVES

ARUGULA . ESCAROLE . RADICCHIO . PROSCIUTTO . ALMONDS . SHALLOT PEAR VINAIGRETTE
-18-

Burgers & Sliders

FILET MIGNON SLIDERS

CARAMELIZED ONION . APPLEWOOD BACON . HOUSE STEAK SAUCE
-22-

THE CLUB BURGER

10OZ CUSTOM BEEF BLEND . APPLEWOOD BACON . TOMATO JAM . GORGONZOLA . BRIOCHE
-22-

BUTTERMILK CHICKEN SLIDERS

CRISP CHICKEN . GARLIC AIOLI . TOMATO . PICKLED ONION . SWEET PICKLE
-14-

CAROLINA GOLD BBQ PORK SLIDERS

SHREDDED PORK . PICKLED RED ONION . SWEET PICKLE
-14-

Entrees

PAN BRONZED SCALLOPS

LOBSTER RISOTTO . BUTTER GLAZE

-44-

COQ AU VIN

ORGANIC AIRLINE CHICKEN BREAST . SWEET ONION . MUSHROOM . SWEET PEAS
CRISPY FINGERLING POTATOES . BABY CARROTS . RED WINE GLAZE . LEEK STRAW

-29-

SCOBENVILLE RESERVE PORK CHOP

WHIPPED SWEET POTATO . APPLEJACK DEMI . GARLIC BABY KALE . APPLE BUTTER

-38-

FAROE ISLAND WILD SALMON

PAN BLACKENED . RICE PILAF . CREOLE SAUCE . HARICOT VERT

-36-

CARIBBEAN SEARED MAHI MAHI

RICE PILAF . ASPARAGUS . MANGO PINEAPPLE SALSA

-36-

CRAB & CRUMB CRUSTED HALIBUT

RICE PILAF . ASPARAGUS . LEMON BEURRE BLANC

-45-

PRETZEL CRUSTED SHORT RIB

HERB SPAETZLE, BRAISED RED CABBAGE, NATURAL JUS

-42-

STROZZAPRETI PASTA POMODORO

SAN MARZANO TOMATOES . SWEET BASIL . SHAVED PARMESAN

-28-

RACK OF LAMB

OPEN RANGE DOMESTIC LAMB . WHIPPED POTATOES . HARICOT VERT . ROSEMARY DEMI

-59-

TWIN LOBSTER TAILS

6OZ CANADIAN COLD WATER LOBSTERS . ASPARAGUS GARNISH . SHERRY HERB BUTTER

-69-

From the Plancha

-ALL STEAKS SERVED ARE PRIME CUT-

NY STRIP STEAK

12OZ 16OZ

-44- -49-

FILET MIGNON

6OZ 9OZ

-39- -49-

32OZ PORTERHOUSE

-80-

Sides

STEAK FRIES

GARLIC PARMESAN -OR- TRUFFLE ASIAGO

-10-

HAND CUT DAUPHINOISE POTATOES

-12-

TRUFFLE AIOLI FINGERLINGS

-8-

MASHED POTATOES

-10-

ROASTED CORN & PEPPER SUCCOTASH

-10-

CREAMED SPINACH

-10-

GRILLED ASPARAGUS

-12-