



# DINNER MENU

2 Michelin Star Executive Chef Mr. Thomas Mikesell

STEAKHOUSE

## APPETIZERS

**Oysters MKT** Ask your server about today's oysters selections

**Chilled Seafood Tower 96** Array of chilled seafood: lump crab, fresh selection of raw oysters, chilled shrimp, king crab & chilled lobster tails, truffle honey mustard, mignonette, horseradish

**Lobster Beignets 38** Domestic Norwegian lobster tail lightly breaded, truffle grained honey mustard

**Prime Filet Mignon Carpaccio 24** Paper-thin sliced raw prime filet mignon, dijonnaise, parmesan cheese, gremolata, olive oil, lavash

**New England Crab Cake 34** Jumbo lump crabmeat, bacon rilette, mornay sauce

**Aberdeen Short Rib 28** Grass Fed Short Rib, 12 yr. aged white cheddar poblano grits, mushroom bordelaise, mini onion ring

**Chilled Seafood Selection** Lobster Tail 31 | Lump Crab 23

**Wagyu Beef Tartare 28** Amish wagyu beef tartare, mustard, brandy, capers and shallots, homemade chips

**Today's Bread Service 9** Ask your server about today's selection

## SOUP & SALADS

**Chesapeake Bay Crab Bisque 12** Chesapeake Bay crab bisque, Spanish sherry, and coral cream

**Classic Wedge 14** Baby Iceberg, bleu cheese, cherry tomato, rendered, Bacon, balsamic vinaigrette, chive

**Chopped Bibb Lettuce 13** Chopped Bibb lettuce, asparagus, cucumber, avocado, radish, Great hill blue cheese, aged red vinegar

**Classic Caesar Salad 12** Hearts of romaine, aged pecorino, herbed croutons, white anchovy preserved lemon

## CHEF HAND CUT PRIME STEAKS

### 45 Days Wet Aged

38 oz Prime Tomahawk Ribeye 152

12 oz Prime Filet of Beef 72

16 oz Prime Delmonico Ribeye 64

12 oz Amish Wagyu NY Strip 82

8 oz Prime Filet of Beef 58

### 60 Days Dry Aged

22 oz Prime Bone in Ribeye 94

18 oz Prime NY Strip 78

## SEA & OTHER

**Broiled Lobster Tails 61** Hawaiian blue point import & Alaskan red tail, fingerling potato confit, shaved asparagus, Beurre Blanc

**Pan Roasted Grouper 41** Pan roasted grouper, roast fennel, pink lady apple, black mission figs, olive oil

**Grilled North Atlantic Salmon 39** Grilled North Atlantic Salmon, red quinoa, Israeli cous cous, roasted Brussel sprouts, local honey infused with lavender and huckle berry glaze

**Seared Sea Scallops 43** Seared Sea Scallops, porcini risotto, leek, Vidalia onion, beurre blanc

**Roasted Belle Evan's Chicken 35** Roasted half Belle Evan's chicken, cauliflower steak, chicken jus

**House Made Potato Gnocchi 36** In house made brown butter gnocchi, extra-large shrimp, pesto

**Roasted Duck Breast 44** Roasted 8 oz duck breast, porcini risotto, leek fondue

## SIDES

**Duck Fat Frites 12** Hand cut duck fat frites

**Porcini Mushrooms 11** Porcini mushrooms, scallions, and sweet onions

**Crisp Brussel Sprouts 12** Chili crisp Brussel sprouts, sesame, and toasted almonds

**Jumbo Asparagus 13** Jumbo asparagus, brown butter, and garlic

**Baked Russet 8** Salt crust, white cheddar, bacon, chives, butter, sour cream

**Sweet Corn Soufflé 11** Oven roasted fresh sweet corn kernels

**Lobster Mac and Cheese 18** Creamy truffled cheese sauce, gremolata

**Mashed Potatoes 11** Garlic Mashed Roasted Potatoes

**Creamed Spinach 12** Roasted garlic creamed spinach, pecorino, béchamel, crispy leeks

## ACCOUTREMENTS

Maitre d Butter 5 | Aberdeen Steak Sauce 5 | Sauce Au Poivre 6 | God's Gold, smoked sea salt 7 | House Veal Bone Demi Glaze 5 |

Creamy Horseradish 5 | Hollandaise 5 | Bearnaise 5

**AFTER:** Ask your server about today's Deserts selection