

STARTERS

BREAD (GF).....	7
Demi Baguette, Whipped Herb Butter	
ESCARGOT.....	15
Parsley Garlic Butter, Crostini (GF)	
CRAB CAKES.....	MP
Two Lump Crab Cakes, House Sauce	
CALAMARI.....	17
Lightly Dusted, Garlic Aioli	
TUNA POKE*.....	17
Ahi Tuna, JP Sauce, Avocado, Wontons	
PACIFIC MUSSELS.....	17
White Wine Garlic Cream Sauce, Crostini (GF)	
SHORT RIB NACHOS.....	20
Braised Short Ribs, Asiago Cheese Sauce, Roma Tomato, Scallion	
OYSTER(S)*.....	MP
Shucked to Order, Mignonette Sauce	
MEATBALLS.....	19
Beef, Italian Sausage, VB Marinara, Parmesan, Crostini (GF)	

SHAREABLES

TRUFFLE RUSTIC REDS.....	12
Roasted, Flash-Fried, Parmesan	
SMASHED POTATOES.....	13
Asiago Cheese Sauce, Duroc Bacon, Scallion	
POTATO AU GRATIN.....	12
Garlic, Gruyère Cheese Sauce	
CRISPY BRUSSELS.....	10
Roasted, Flash-Fried, Parmesan, Garlic Aioli	
ONION RINGS.....	13
Thick Cut, Calabrian Aioli	
STEAK FRIES.....	10
Calabrian Aioli	
SWEET POTATO FRIES.....	10
House Ranch	
MUSHROOMS.....	10
Roasted, Brandy Cream	
ASPARAGUS.....	9
Freshly Grilled, Parmesan	

SALADS & SOUP

HOUSE SALAD	Mixed Greens, Roma Tomato, Red Onion, Shaved Parmesan, Choice of Dressing.....	9
CAESAR SALAD	Romaine, Grated Parmesan, Croutons, House Dressing.....	9
WEDGE SALAD	Iceberg Lettuce, Roma Tomato, Duroc Lardons, Egg, Onion, Blue Cheese Dressing.....	15
MINI WEDGE SALAD	Iceberg Lettuce, Roma Tomato, Duroc Lardons, Egg, Onion, Blue Cheese Dressing.....	7
ADD RARE TUNA LOIN*		8
ADD GRILLED CHICKEN.....		7
SOUP DU JOUR	Chef's Selection.....	9

BURGERS & SANDWICHES

served with choice of traditional fries or side salad | gluten free available +\$2

BLACK AND BLUE BURGER	Chuck and Brisket Mix, Blackened, Blue Cheese, Bacon, Onion Marmalade, Brioche Bun.....	23
CHEESEBURGER	Chuck and Brisket Mix, American Cheese, Calabrian Aioli, Crisp Pickles, Brioche Bun.....	17
SOFT SHELL CRAB SANDWICH	Tempura Blue Crab, House Slaw, Brioche Bun.....	21

ENTRÉES

SEAFOOD

SEARED SCALLOPS
Creamy Saffron Sauce
MP

8oz SALMON*
Sixty South
Pure Antarctic Salmon
25

8oz HALIBUT
House Sauce
35

SHRIMP
Fire Roasted or
Traditional Prawns
17

LOBSTER TAIL
Cold Water Tail,
Butter, Lemon
MP

MARKET FISH*
MP

100% USDA PRIME CERTIFIED BEEF*

16oz RIBEYE
54

14oz NEW YORK STRIP
39

10oz HANGER
35

8oz FILET MIGNON
70

WAGYU
MP

HAND SELECTED CUT*
SERVED WITH ROASTED REDS & SIDE SALAD

10oz NEW YORK STRIP
29

10oz SIRLOIN
26

WHITE MEAT

12oz DRY AGED
COMPART DUROC CHOP
Flaming Apple Chutney
32

BRICK PRESSED
HALF CHICKEN
Served with
Roasted Reds & Side Salad
25

ENHANCEMENTS

BRANDY CREAM SAUCE.....	4
HOLLANDAISE SAUCE.....	5
SAUTÉED MUSHROOMS.....	4
CARAMELIZED ONIONS.....	4
SEARED SCALLOPS.....	MP

SAUTÉED SPINACH	5
CREAMED SPINACH	9
BLUE CHEESE COMPOUND BUTTER.....	3
GRILLED SHRIMP	10
OSCAR STYLE Crab Cake, Hollandaise Sauce.....	10

For parties of 8 or more a 20% gratuity will be added to the guest bill.

*Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illness.