

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)*.....                                                | 4  |
| 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, Blue Cheese Dressing.....    | 15 |
| 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 |
| AUSTRALIAN 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  |
| SAUTÉED MUSHROOMS.....           | 4  |
| CARAMELIZED ONIONS.....          | 4  |
| SEARED SCALLOPS.....             | MP |
| SAUTÉED SPINACH.....             | 5  |
| CREAMED SPINACH.....             | 9  |
| BLUE CHEESE COMPOUND BUTTER..... | 2  |
| GRILLED SHRIMP.....              | 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.