

## *Appetizers*

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### ***Oysters Rockefeller \$17***

Five fresh oysters baked and topped with bacon, spinach, shallots, and sprinkled with breadcrumbs and grated parmesan.

### ***\*Oysters on the Half Shell \$16***

Six fresh Blue Point oysters on the half shell served with horseradish, cocktail sauce, and crackers.

### ***Shrimp Cocktail \$18***

Four Jumbo shrimp pouched and served with house-made cocktail sauce.

### ***Calamari \$15***

Tubes and tentacles dredged in seasoned corn flour and wheat flour, deep-fried, and served with your choice of garlic aioli, sriracha aioli or tomato sauce.

### ***Tuna Tartare \$20***

Minced, sushi-grade, Ahi Tuna served over a bed of tomato-avocado relish with a three-layer dipping sauce; garnished with pickled ginger

### ***Spanakopita \$14***

A baked phyllo pastry filled with spinach, feta, red onion, and walnuts. Garnished with sesame seeds.

### ***Baked Brie \$16***

Brie, fresh raspberries, and agave all wrapped in phyllo dough, topped with turbinado sugar then baked.

### ***Pork Belly \$15***

Duroc pork belly dry rubbed for four days with Chef Jacob's house made spice mix and applewood smoked. Served sliced with a red wine and honey reduction. Garnished with pickled onions.

### ***Philly Cheese Steak Bites \$14***

Prime beef trimmings, potatoes, peppers, onions and habanero pepper jack cheese, all stuffed into a wonton wrap, then fried. Served with Chef Jacob's cream soda BBQ sauce.

### ***Salmon Balls \$13***

Three Balls of Faroe Island Salmon folded with panko bread crumbs, minced celery, onions and peppers, served crispy. Chili-mango sauce for dipping.

## *Salads*

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### ***Caesar Salad \$9***

Crisp Romaine lettuce tossed with Chef Leonard's, house-made Caesar dressing, house croutons, and shaved parmesan cheese. Garnished with parmesan crisps, also made in house.

### ***Boston Bibb Salad \$12***

Shaved apple, prosciutto, and walnuts on tender Boston Bibb lettuce. Served with poppyseed vinaigrette.

### ***Iceberg Wedge \$11***

A wedge of Iceberg lettuce topped with a tomato medley, green onions, bacon, crumbled blue cheese. Served with house-made bleu cheese dressing.

### ***Spinach Salad \$10***

Fresh spinach, dried cranberries, pecans, red onions, and blue cheese crumbles. Served with Chef Juliet's raspberry vinaigrette.

### ***Kale Quinoa Brussel Sprout Salad \$11***

Chopped kale, shaved Brussel sprouts, quinoa, sliced almonds and sweetened cranberries. Served with a Cajun honey mustard vinaigrette.

### ***Dressing Options***

Bleu Cheese, Ranch, Caesar, Raspberry Vinaigrette, Poppyseed Vinaigrette, Balsamic Vinaigrette, Cajun Honey Mustard

## *Cup of Soup*

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### ***French Onion Soup \$11***

Caramelized onions deglazed with amaretto and braised in veal stock, served with a crostini topped with Swiss cheese.

### ***Clam Chowder \$12***

Cream based chowder with potatoes, fresh clams, celery and onions.

### ***Lobster Bisque \$14***

A cream-based bisque filled with fresh lobster, sweet sherry, and lobster broth.

### ***Beef Consomme \$11***

Clarified beef broth with diced tenderloin and orzo, garnished with minced carrots and celery.

## *Surf*

### ***Imperial Stuffed Shrimp \$49***

Shrimp stuffed with Maryland jumbo lump blue crab topped with béarnaise and baked.

### ***Maryland Crab Cakes \$59***

Chef Leonard's jumbo lump crab cakes lightly dredged in panko bread crumbs, then sauteed and served with garlic aioli.

### ***Lobster Tails \$68***

Two Cold Water lobster tails broiled and seasoned with old bay, served with drawn butter.

### ***Prosciutto Wrapped Jumbo Scallops \$51***

Prosciutto wrapped scallops seasoned with old bay and clarified butter, then served with a green peppercorn Pernod cream sauce.

### ***Faroe Island Salmon \$32***

Grilled to your temperature selection, served with beurre Blanc. With superior taste, this fish is delicately rich, silky, firm, and moist.

### ***Chilean Sea Bass \$52***

Pan seared to golden brown, and served with a Spring Onion Crème Fresh. The sea bass is a mild fish with firm, moist, flakes and a buttery flavor.

### ***Shrimp & Veggies \$35***

Jumbo Shrimp grilled and brushed with Chef Jacob's coconut-lime glaze. Served over julienne tri-color peppers, Napa and purple cabbage sautéed in sesame oil.

### ***Seafood Vol-Au-Vent \$ 45***

Shrimp, Seabass and Scallops folded into a Lobster cream sauce served bubbling hot in a puffed pastry.

## *Additions*

### ***Broiled Lobster Tail \$34***

Cold Water lobster tail broiled with Old Bay and clarified butter.

### ***Broiled Scallops \$23***

Jumbo Scallops seasoned with Old Bay and clarified butter.

### ***Broiled Jumbo Shrimp \$16***

Jumbo Shrimp seasoned with Old Bay and clarified butter.

### ***Maryland Crab Cake \$28***

One jumbo lump crab cake lightly dredged in panko bread crumbs, then sauteed and served with garlic aioli.

### ***Four oz filet \$20***

Seasoned and charbroiled to the temperature of your choice

### ***Six oz Faroe Island Salmon \$22***

Faroe Island Salmon grilled to the temperature of your choice

### ***Jumbo Lump Crab Meat \$20***

Three ounces of Jumbo Lump Maryland Blue Crab sauteed in clarified butter with a touch of old bay.

## *Turf*

### ***Butchered in House***

### ***Wagyu Ribeye \$99***

Our Twelve ounce, pan-seared, Wagyu Ribeye has beautiful marbling throughout the beef, giving it a melt in your mouth texture.

### ***Prime Delmonico \$49***

Fourteen ounces, Charbroiled

### ***Prime Grade Ribeye Steak \$59***

Fourteen Ounces, Charbroiled

### ***Charbroiled Certified Angus Filet Mignon***

Nine Ounces \$45

### ***Six Ounces \$35***

### ***Prime Grade Filet \$60***

Eight Ounces, Charbroiled

### ***Bone-In Dry-aged Strip Steak \$65***

Eighteen Ounces, Charbroiled

### ***Kurobuta Pork Rack Chop \$36***

Sixteen Ounces, Grilled, A hefty fat-content that lends to exceptional tenderness & flavor. Served with Chef Jacobs apple pecan chutney

## *Specialty Items*

### ***Duck Breast \$38***

Culver Farms, Eight Ounce Duck breast, pan seared and cascaded with a green tea plum sauce.

### ***Sundried Tomato and Basil Pesto Chicken \$30***

Nine ounces of sauteed chicken breast topped with sundried tomato basil pesto, portabella mushrooms. Drizzled with Balsamic reduction and covered with melted provolone cheese.

### ***Veal Porterhouse \$49***

Milk fed, Fourteen Ounce, charbroiled veal porterhouse topped with marsala sauce.

### ***Rack of Lamb \$49***

Fourteen Ounces of New Zealand rack of lamb, charbroiled. Served with a raspberry & balsamic demi glaze.

### ***Steak Diane \$48***

Two four-ounce Certified Angus filet medallions covered in a rich shiitake mushroom, cognac sauce that is finished with a touch of Dijon. Served on grilled toast points.

### ***Filet Oscar \$54***

Our Six Ounce Certified Angus filet charbroiled, topped with sautéed Jumbo Lump Maryland Blue Crab, Hollandaise Sauce. Garnished With grilled asparagus.

### ***Filet Potpie \$ 32***

Prime Filet tips sauteed with a mirepoix of vegetables deglazed with red wine and braised with veal stock, topped with puff pastry and baked to a golden brown.

## Temperatures

### **Blue:**

Seared briefly on the outside showing a bluish or purple center. Center is cold.

Internal Steak Temperature: 80–95 °F

### **Pittsburgh Rare:**

Chargrilled over an open flame on the outside showing a bluish or purple center. Center is cold.

Internal Steak Temperature: 80–95 °F

### **Rare:**

Seared on the outside showing a bright red color center.

Center is slightly cool.

Internal Steak Temperature: 105–115 °

### **Medium-Rare:**

Seared on the outside with the center showing a red color, slightly firmer than rare.

Internal Steak Temperature: 116–125 °F

### **Medium:**

Firm with pink center.

Internal Steak Temperature: 126–140 °F

### **Medium-Well:**

Small strip of pink in the center

Internal Steak Temperature: 145–155 °F

### **Well-Done:**

No pink, firmer meat

Internal Steak Temperature: 160+ °F



These meats are Charbroiled, meaning it is cooked on a grated surface as well as broiled from above to sear in the flavors and impart a degree of charring which gives the steaks a light charcoal smoke flavor and a dark and crispy steak crust.

## Beverages

<i>Soft Drink</i>	\$3	<i>Cappuccino</i>	\$6
<i>Iced Tea</i>	\$3	<i>Macchiato</i>	\$6
<i>Hot Tea</i>	\$4	<i>Espresso Single</i>	\$5
<i>Aqua Pana</i>	\$5	<i>Espresso Double</i>	\$8
<i>Pellegrino</i>	\$6	<i>Coffee</i>	\$4

## Sides

### **Grilled Asparagus \$8**

Asparagus grilled with salt, pepper and olive oil.

### **Broccoli Rabe \$8**

Broccoli rabe sautéed with garlic, salt, and pepper.

### **Spanish Corn \$8**

Grilled corn sautéed with peppers, onions, and garlic, then roasted with Cotija cheese.

### **Baked Potato \$7**

Epic Idaho tater served with butter and sour cream.

Get it loaded with cheddar, spring onion and bacon bits. \$3

### **Au Gratin Potatoes \$8**

Thinly sliced potatoes served with a creamy cheese sauce then finished in the broiler.

### **Sweet and Spicy Carrots \$8**

Baby carrots cooked in a brown sugar sriracha glaze.

### **Mac and Cheese \$8**

Cavatappi pasta tossed with Chef Jacob's three cheese cream sauce.

### **Fresh Green Beans \$8**

Green beans sautéed with garlic, salt, pepper, and olive oil.

### **Wild Mushroom Risotto \$8**

A blend of wild mushrooms, tossed with risotto, then finished with parmesan cheese and a touch of cream.

### **Sweet & Sour Brussel Sprouts \$8**

Brussel sprouts sautéed in a honey apple cider vinegar glaze.

## Accompaniments

### **Garlic Aioli \$3**

### **Sriracha Aioli \$3**

### **Bordelaise \$5**

### **Beurre Blanc \$5**

### **Truffle Butter \$6**

### **Marsala Sauce \$5**

### **Caramelized Onions \$5**

### **Sauteed Shiitake Mushrooms \$6**

### **Triple Cream Blue Cheese Butter \$5**

### **Hollandaise Sauce \$5**

### **Balsamic Glaze \$5**

### **Apple Pecan Chutney \$5**

### **Spring Onion Crème Fresh \$4**

All items and prices are subject to change

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness