
STARTERS

SPECK WRAPPED PRAWNS – Juniper berry reduction, fennel salad	22
SHRIMP COCKTAIL – Cocktail sauce, lemon foam, Mache	18
CRAB CAKES – Spicy remoulade, fennel salad, fried capers	18
BAKED BRIE* – Fig jam, pickled onion, candied nuts, honey	18
HERB GOAT CHEESE – Blueberry thyme jam, prosciutto crisp, baguette	16
BRUSSEL SPROUTS – Honey lime cilantro vinaigrette, garlic chips	12

SOUPS & SALADS

FRENCH ONION SOUP – Herbed crostini, gruyere cheese	7 / 10
SOUP OF THE DAY – Chefs preparation, seasonal ingredients	7 / 10
BEETS* – Red/gold, arugula, Mache, Friese, honey lime cilantro vinaigrette, goat cheese, pecans	15
WEDGE – Baby iceberg, peppered bacon, pickled onions, sun dried tomatoes, blue cheese crumbles, avocado ranch dressing, chives	14
HOUSE – Maple citrus vinaigrette, cherry tomatoes, mixed greens, shaved red onions, blueberries	12
CAESAR SALAD – Gem lettuce, herbed crostini, house Caesar dressing, parmesan	12

STEAKS & CHOPS

PORTERHOUSE 24OZ – “King of Steakhouse” contains filet and NY strip with a “T” bone in middle	70
COWBOY RIBEYE 22OZ – Bone in, rich juicy and full-flavored with generous marbling	70
NY STRIP, PRIME 16OZ – Well marbled, full bodied, rich in beef flavor	50
FILET 8OZ – Lean and most tender cut of the beef	50
HANGER STEAK 12OZ – Butchers Cut, long, thinner cut, mix of filet tenderness and ribeye flavor	45
PORK TOMAHAWK – Orange rosemary brine, peach BBQ sauce, fried leeks	35

COMPLIMENTS

LOBSTER TAIL	35	CHIANTI BUTTER	5	TRUFFLE HERB BUTTER	5
BLUE CHEESE CRUST	5	RED WINE MUSHROOMS	5	MADEIRA DEMI GLACE	5

MAIN

SHORT RIB OSSO BUCCO – Red wine demi glace, herbed risotto	60
LOBSTER TAIL – Potato puree, baby carrots, drawn butter, herb butter	60
SEAFOOD BUCATINI – Lobster, crab, shrimp, saffron tomato sauce, garlic chips	45
AMATRICIANA ORECCHIETTE – Spicy pork ragout, Parmesan Reggiano, basil	30
ATLANTIC BAY SALMON – Herbed polenta cake, charred fennel, apple salad	28
MUSHROOM PAPPARDELLE – Wild mushrooms, taleggio béchamel, truffle essence, fried leeks	25
AMISH CHICKEN – Butter poached, mushroom risotto, sun dried tomato cream sauce	25

SHAREABLE SIDES

DOUBLE BAKED POTATO	12	TRUFFLE FRIES	10	WILD MUSHROOMS	10
SIDEWINDER FRIES	7	GARLIC MASHED POTAOES	7	HERBED RISOTTO	8
BROCCOLINI	7	BAKED POTATO	7	GLAZED CARROTS	7



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Must be 21 years or older to dine.

*Contains Nuts