

## APPETIZERS

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| SIGNATURE CRAB CAKE<br>jumbo lump crab, grapefruit, remoulade                                  | 21 |
| SHRIMP COCKTAIL* (GF)<br>(4) jumbo chilled shrimp, spicy horseradish cocktail sauce, lemon     | 18 |
| DEVILED EGGS TRIO<br>nduja, ramen, prosciutto                                                  | 14 |
| OYSTERS ON THE HALF SHELL* (GF)<br>(6) oysters, mignonette, cocktail sauce, horseradish, lemon | 22 |
| DUCK WINGS<br>(4) maple leaf farms drumettes, kimchi slaw, plum sauce                          | 16 |
| CRISPY SHRIMP<br>fried jumbo shrimp, thai chili sauce                                          | 18 |
| CHEESE BOARD (V)<br>three cheeses, crostini, crackers, jam, olives, pickles and fruit          | 22 |



## DINNER MENU

### ENTREES

|                                                                                                                                   |    |                                                                                                                                             |    |
|-----------------------------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------------------------------------------------------------------------------------------------|----|
| BLEU CHEESE PORK CHOP (GF)<br>16oz frenched pork chop*, pommes<br>purée, haricot verts, blackberry<br>habanero bacon jam          | 36 | UP CELLAR STEAKBURGER<br>purely farms steakburger, pork belly,<br>gruyère, sautéed onions, blackberry<br>jalapeño jam, arugula, steak fries | 24 |
| DUCK BREAST<br>maple leaf duck breast*, roasted sweet<br>potatoes, brussels sprouts, bordelaise                                   | 38 | STEAK FRITES<br>8oz CAB skirt steak, house cut steak<br>fries, chimichurri                                                                  | 34 |
| ATLANTIC SALMON<br>8oz grilled salmon*, mango salsa,<br>blistered cherry tomatoes, asparagus,<br>balsamic glaze                   | 34 | PICANHA BOARD<br>16oz sliced brazil-style steak, corn &<br>edamame salad, roasted potatoes,<br>chimichurri                                  | 48 |
| AIRLINE CHICKEN<br>(2) 8oz bone-in chicken, roasted<br>potatoes, blistered heirloom cherry<br>tomatoes, pearl onions, chimichurri | 38 | CAJUN SHRIMP & CRAB MAC<br>sauteed shrimp & crab, cajun spices,<br>cavatappi, mozzarella, white & yellow<br>cheddar, gouda, microgreens     | 36 |

## SLIDERS

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| FILET SLIDERS (2)<br>bleu cheese, crispy onion straws, truffle aioli, steak fries   | 22 |
| SALMON SLIDER<br>salmon filet, pineapple pico, micros, steak fries                  | 18 |
| BEEF SHORT RIB SLIDERS (2)<br>crispy onion, gruyère, horseradish aioli, steak fries | 17 |

## SALADS + SOUP

|                                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------|----|
| STEAKHOUSE WEDGE<br>iceberg, bacon, cherry tomato, crispy onions, bleu cheese                                          | 13 |
| CAESAR<br>romaine, parmesan, anchovy*, crouton, caesar                                                                 | 13 |
| STRAWBERRY & GOAT CHEESE (V)<br>spring mix, strawberry, grapes, candied walnuts, goat cheese,<br>raspberry vinaigrette | 13 |
| FRENCH ONION<br>beef stock, aged gruyère, crouton                                                                      | 11 |

## SIGNATURE STEAKS

|                            |    |                               |    |
|----------------------------|----|-------------------------------|----|
| 16oz BONELESS RIBEYE* (GF) | 68 | 6oz PETITE FILET MIGNON* (GF) | 52 |
| 14oz NY STRIP* (GF)        | 58 | 8oz FILET MIGNON* (GF)        | 58 |

*Purely Meat Co. steak served w/ pommes purée, seasonal  
vegetable & herb butter*

## STEAK ADDITIONS

|                            |    |                   |    |
|----------------------------|----|-------------------|----|
| GARLIC BUTTER SHRIMP* (GF) | 14 | OSCAR STYLE* (GF) | 18 |
| BORDELAISE (GF)            | 5  | BLEU CHEESE CRUST | 6  |

## SHAREABLE SIDES

|                                                               |    |                                                         |    |
|---------------------------------------------------------------|----|---------------------------------------------------------|----|
| ROASTED ASPARAGUS (GF   V)<br>béarnaise, sea salt             | 11 | BAKED MAC & CHEESE (V)<br>cheese blend, parmesan        | 12 |
| CRISPY BRUSSELS SPROUTS<br>pork belly, balsamic, goat cheese  | 12 | STEAK FRITES<br>truffle aioli, grana padano             | 12 |
| RAINBOW CARROTS (GF   V)<br>maple glaze, goat cheese sea salt | 12 | HARICOT VERTS (GF   V)<br>green beans, butter, sea salt | 11 |

GF – Gluten Free, V – Vegetarian, VG – Vegan

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