

APPETIZERS

SIGNATURE CRAB CAKE	21
jumbo lump crab, grapefruit, fennel, remoulade	
SHRIMP COCKTAIL* (GF)	18
(4) jumbo chilled shrimp, spicy horseradish cocktail sauce, lemon	
OYSTERS ON THE HALF SHELL* (GF)	22
(6) oysters, mignonette, cocktail sauce, horseradish, lemon	
DEVILED EGGS TRIO	14
nduja, ramen, prosciutto	
BACON WRAPPED SCALLOPS (3)	26
U10 maine diver scallops, bacon, pineapple pico	



SALAD & SOUP

STEAKHOUSE WEDGE	13
iceberg, bacon, cherry tomato, crispy onions, bleu cheese	
CAESAR	13
romaine, parmesan, anchovy*, crouton, caesar	
HOUSE SALAD (GF)	11
iceberg, bacon, cheddar cheese, cucumber, cherry tomato, red onion, ranch	
FRENCH ONION SOUP	11
beef stock, aged gruyère, crouton	

DINNER MENU

SIGNATURE STEAKS

8oz FILET MIGNON* (GF) 54	16oz BONELESS RIBEYE* (GF) 60	14oz NY STRIP* (GF) 58
<i>maître d'hôtel butter</i>	<i>maître d'hôtel butter</i>	<i>maître d'hôtel butter</i>
22oz PORTERHOUSE* (GF) 74	6oz PETITE FILET MIGNON* (GF) 46	
<i>maître d'hôtel butter</i>	<i>maître d'hôtel butter</i>	

STEAK UPGRADES

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

GENERAL MANAGER: FRANK DESANTIS | EXECUTIVE CHEF: CONNOR GRAY

ENTREES

BLEU CHEESE PORK CHOP (GF)	34
16oz frenched pork chop*, pommes puree, french green beans, blackberry jalapeno jam	
DUCK BREAST	36
maple leaf duck breast*, sweet potato puree, mushrooms, brussels sprouts, bordelaise	
SKUNA BAY SALMON	32
7oz grilled salmon* filet, lemon citrus orzo, fennel, pineapple pico	
CHILEAN SEA BASS (GF)	46
7oz sea bass* filet, mushroom risotto, french green beans, beurre blanc	
SCALLOP FRA DIAVOLO	38
maine diver scallops*, roasted tomato, vodka sauce, red pepper, linguini	

SEASONAL SIDES

MUSHROOM RISOTTO (GF)	12	BAKED MAC & CHEESE (V)	12
butter, sea salt		cheese blend, parmesan	
ROASTED ASPARAGUS (GF V)	11	HARICOT VERTS (GF V)	11
béarnaise, sea salt		green beans, butter, sea salt	
STEAK FRIES	11	RAINBOW CARROTS (GF V)	12
truffle aioli, grana padano		maple glaze, goat cheese	
CRISPY BRUSSELS SPROUTS	12	POMMES PURÉE (GF V)	12
pork belly, balsamic, goat cheese		whipped potato, butter	

KIDS (12 & under)

3oz FILET MIGNON* (GF)	18
certified angus beef, steak fries	
GRILLED SALMON* (GF)	14
grilled salmon filet, steak fries	
GRILLED CHEESE (V)	11
cheddar cheese, mozzarella, steak fries	
CHEESEBURGER	11
beef patty, american cheese, lettuce, fancy sauce, steak fries	
MAC & CHEESE (V)	11
cheese blend, cavatappi	

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.