

Appetizers and Soups

FRENCH ONION SOUP

Baguette Crouton, topped with Melted Swiss Cheese 8

SWEET CORN CHOWDER

Bacon and Avocado Butter 8

GRILLED AND CHILLED SHRIMP

Marinated Shrimp with Housemade Cocktail Sauce and Horseradish 19

FRICASSÉE OF ESCARGOT

Large Snails Sautéed with Garlic, Herbs, Butter and White Wine topped with Flaky Puff Pastry 16.5

CRAB DUMPLINGS

Crab, Polenta, Shaved Reggiano, Truffle Oil and Roasted Red Pepper Butter 21

WARM MUSHROOM AND GOAT CHEESE BRUSCHETTA

Fresh Hearts of Palm, Shaved Fennel, Artichoke Hearts, Field Greens, Tomatoes, Toasted Pine Nuts and Lemon-Porcini Vinaigrette 14.75

OCEAN TOWER

Tower of our Freshest Shellfish and Raw Bar Selections, Housemade Cocktail Sauce and Mustard Aioli Market Price

Salads

CAESAR SALAD

Romaine Leaves, Herbed Croutons, Kalamata Olives, Anchovies and Shaved Reggiano 12.75

HEIRLOOM TOMATO SALAD

Heirloom Tomatoes, Sweet Onions and Gorgonzola Cheese with White Balsamic Vinaigrette and Basil Oil 14.5

BEET SALAD

Red and Golden Beets, Cucumbers, Sweet Onions and Hearts of Palm with Orange Vinaigrette 13.5

ORGANIC SPINACH SALAD

Toasted Pancetta, Sweet Onions, Shiitake Mushrooms, Poached Egg, Warm Bacon-Dijon Vinaigrette 14.5

ICEBERG WEDGE

Chopped Bacon, Egg, Blue Cheese, Tomatoes, Red Onions, Garden Vegetable Vinaigrette 13.5

HOUSE SALAD

Iceberg Lettuce, Tomatoes, Cucumber, Shaved Sweet Onions, Red and Yellow Peppers, with Choice of Dressing 11.25

Specialty Selections

LOBSTER TAILS

Broiled Twin Lobster Tails topped with Herb Bread Crumbs and Butter Market Price

CHEF'S DAILY FISH SELECTION

Broiled, Sautéed, Grilled or Blackened 34

YELLOWFIN TUNA AU POIVRE

Herb-Truffled Pommes Frites, Sautéed Asparagus 36

SURF AND TURF

Petite Filet Mignon and Lobster Tail Market Price

PENNE "PRIMAVERA"

Vegetables, Extra Virgin Olive Oil, Lemon Juice, White Wine 19

*ALL-NATURAL ROASTED CHICKEN

Whipped Potatoes, Buttered Carrots, Savory Pan Gravy 32

**Dishes are composed of products raised in an environmentally sustained manner and/or organically grown.*

Side Dishes

Creamed Whole Leaf Spinach 9.5

Roasted Seasonal Mushrooms 7.75

Parmesan Steak Fries 8.75

Crispy Onion Strings 7.75

Truffle Gorgonzola Tater Tots 10

Macaroni and Cheese Gratin 10

Sautéed Onions 8

Asparagus and Hollandaise 9

Corn "Off the Cobb" 9

Green Beans Almondine 8

Steaks and Chops

NEW YORK STRIP

A Prime Steak cut from the Short Loin 48

FILET MIGNON

Most Tender of all Steaks
Petite 39 Regular 43

BONE-IN FILET MIGNON

Horseradish Demi-glace
54

COLOSSAL BONE-IN RIBEYE

A Ribeye Steak with the Bone
45

STEAK AU POIVRE

A Prime New York Strip Steak
Rubbed with Peppercorns, served
with Brandied Cream Sauce 49

T-BONE

A Prime Steak cut from the
Center of the Short Loin.
49

MARINATED RIBEYE STEAK

A USDA Choice Cut from the Rib Section
Between the Short Loin and Chuck.
32

BUTTER BRUSHED NEW YORK STRIP

A USDA Choice Steak Cut from
the Short Loin 34

RACK OF LAMB DIJONNAISE

Herb Crusted with Dijon Mustard
and White Wine 46

GRILLED CENTER-CUT PORK CHOP

Apple Walnut Compote 29

MIXED GRILL

Filet Mignon, Lamb Chop with
Garlic Butter and Veal Tenderloin
with Béarnaise Sauce 49

*DRY-AGED NEW YORK STRIP

A Prime Bone-In Steak,
Cut from the Short Loin 52

*ALL-NATURAL FILET

Grass and Corn Fed 49

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organically grown.*

Steakhouse

All menu prices subject to service charge and state sales tax.

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.