



DINNER MENU

Dinner Fall 2021

APPETIZERS

STEAK CROSTINI ... 14
grilled filet medallions with blue cheese butter spread, arugula & cherry tomatoes with a balsamic drizzle

PRIME RIB SPRING ROLL (3 pcs) ... 12
thin sliced prime rib, caramelized onions, truffle mushrooms, cooper sharp american cheese & spicy cherry pepper ketchup

BACON WRAPPED SCALLOPS (4 pcs) ... 16
sea scallops wrapped in crispy applewood smoked bacon topped with a fig balsamic drizzle

COLOSSAL SHRIMP COCKTAIL (3 pcs) ... 16 gf
served with house-made cocktail sauce & a lemon wheel

BANG BANG SHRIMP (4 pcs) ... 16 gf
marinated colossal grilled shrimp, basted with sweet chili sauce

SICILIAN CALAMARI ... 16
fresh squid, red onions, hot cherry peppers breaded & fried.
Sauces: marinara or white wine lemon butter, capers, black olives

OYSTERS ROCKEFELLER ... 16 gf
blue point oysters with spinach, parsley, tarragon, green onions, cream applewood smoked bacon & absinth

OYSTERS ON THE HALF SHELL ... MP
daily selections; 1/2 dozen served with mignonette & cocktail sauce & lemon wedge

SOUPS & SALADS

SOUP DU JOUR ... MP
chef's selection, house-made

FRENCH ONION ... 7
sourdough croutons, topped with gruyere, provolone & jarlsberg cheese

OLD-FASHIONED WEDGE ... 12 gf Side ... 7
iceberg lettuce with blue cheese dressing topped with red onion, cherry tomatoes, bacon bits & blue cheese crumble

CLASSIC CAESAR ... 11 Side ... 6
romaine hearts tossed in house-made caesar dressing topped with shaved parmesan & garlic croutons

OUR SIGNATURE HOUSE SALAD ... 10 gf Side ... 5
field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds with a white balsamic vinaigrette

LOBSTER MILAN SALAD ... 23 Side ... 16
sautéed lobster with romaine lettuce, a hard-boiled egg, applewood bacon bits, cherry tomatoes & thousand island dressing

MAINS

BRAISED BEEF SHORT RIBS... 28
slow roasted short rib with white truffle mashed potatoes & orange honey glazed baby carrots

FILET TIPS & PASTA ... 25
8oz filet tips sautéed with onions, mushrooms, cherry tomatoes in a blue cheese sauce with campanelle pasta

LINGUINE MARINARA ... 14
add: chicken 6 • jumbo shrimp (4 pcs) 18 • lump crab meat 18
fresh linguine pasta. Substitutions: white wine sauce or alfredo

LAND AND SEA ... 55
6oz grilled filet mignon & two 3oz butter poached lobster tails with white truffle mashed potatoes & grilled asparagus

PAN ROASTED STUFFED CHICKEN BREAST ... 24
10oz frenched chicken breast stuffed with provolone cheese & broccoli rabe; served with an herb demi-glace sauce, white truffle mashed potatoes & garlic chips

SEAFOOD

HERB CRUSTED SALMON ... 25
mustard basted, crusted with parsley, rosemary & thyme; served with quinoa & grilled asparagus

DEVILED CRAB CAKE ... 25 gf double ... 40
single pan butter fried lump crab meat; served with caper remoulade, white truffle mashed potatoes & sautéed spinach

SHRIMP & SCALLOPS ... 33
pan seared jumbo shrimp(3) & sea scallops(3); basted with sweet miso glaze & served with sautéed jasmine rice, arugula & fried shallots

LOBSTER PAPPARDELLE PASTA... 33
sautéed lobster tail in a tarragon dijon cream sauce with asparagus & cherry tomatoes; tossed with egg & squid ink pappardelle

STEAKS & CHOPS

served with white truffle mashed potatoes

USDA PRIME BEEF

10 oz / 6 oz FILET MIGNON ... 46 / 34

16 oz RIBEYE ... 46

16 oz NY STRIP ... 46

20 oz PORTERHOUSE ... 56

USDA PRIME CHOPS

14 oz BONE-IN PORK CHOP ... 32

16 oz NEW ZEALAND BONE-IN LAMB CHOPS ... 34

Surf options: jumbo shrimp (3 pcs) 14 • lump crab meat 18 • oscar 20 • deviled crab cake 20
• lobster tails (two 3oz) 18
Sauces: au poivre 4 • béarnaise 4 • demi-glace 4 • caramelized onions 4

SIDES .. 5

creamed or sautéed spinach • white truffle mashed potatoes • jumbo baked potato • steak fries • honey glazed baby carrots • roasted brussels sprouts • bacon wrapped asparagus • grilled asparagus • roasted wild mushrooms • sautéed broccoli rabe • apple chutney with ginger & golden raisins

STEAK BUTTERS .. 3

bacon & scallion • gorgonzola • red wine
• shallot herb • white truffle

Chef Jeremy Borton

Before placing your order, please inform your server if anyone in your party has a food allergy. (gf - gluten free)

**Items are served raw, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of borne illness. Parties of 8 or more, a 18% gratuity will be added to your bill.*

