

APPETIZERS

CHUBBY CHUBBY BANG BANG SHRIMP

grilled & basted in a house-made sweet chili glaze & sriracha aioli ... 16

STEAK CROSTINI ... 14

filet mignon, horseradish, blue cheese, arugula & grape tomatoes

ROASTED ASPARAGUS ... 10

bacon wrapped with smoked applewood bacon aioli

SICILIAN CALAMARI ... 12

breaded & fried; topped with hot cherry peppers, capers, black olives & white wine lemon butter sauce

OYSTERS ROCKEFELLER ... 14

spinach, béchamel, pernod & thick cut bacon

*BEEF CARPACCIO ... 16

filet mignon, reggiano cheese, capers, sweet pickles, shallots, arugula with balsamic vinegar & olive oil

*SMOKED SALMON TARTARE ... 18

napoleon style with house-made guacamole, cucumber, mango relish & everything bagel chips for dipping

JUMBO SHRIMP COCKTAIL ... 16

chilled & served with house-made cocktail sauce & lemon wedge

SOUPS & SALADS

SOUP DU JOUR ... MP

chef's selection, house-made

FRENCH ONION ... 7

sourdough croutons, topped with gruyere & provolone cheese

OLD-FASHIONED WEDGE ... 10

iceberg lettuce, bacon, red onion, tomatoes & blue cheese dressing

CLASSIC CAESAR ... 11

romaine hearts, shaved parmesan & reggiano cheese, house-made croutons & ceasar dressing

SUMMER SALAD ... 10

blend of baby field greens, arugula & iceberg lettuce; tomatoes, carrots, cucumber, celery, croutons & zesty Italian dressing

APPLE WALNUT SALAD ... 12

baby field greens, sliced apples, candied walnuts, crumbled blue cheese & apple cider vinaigrette

PEAR SALAD ... 12

baby arugula, sliced pears, red onion, tomatoes, candied walnuts & raspberry vinaigrette

MAINS

PAPPARDELLE PASTA ... 18

arugula, seasonal vegetables tossed in garlic & olive oil

add: chicken 4 / shrimp 6 / crabmeat 12

FULL RACK OF BABY BACK RIBS ... 28

dry rubbed pork ribs, slow roasted, grilled & basted in a house-made chipotle & mango bbq sauce with fries & firecracker coleslaw

10 oz FRENCHED CHICKEN BREAST ... 22

stuffed with truffle maple pecan butter & wrapped in smoked applewood bacon, fingerling potatoes & green beans almondine

SWEET & SOUR DUCK BREAST ... 34

braised duck; sweet & sour glaze topped with asian vegetables in a hoison sauce; served over wild rice & quinoa

SEAFOOD

FISH OF THE DAY... MP

chef's fresh selection

JUMBO SCALLOPS ... 22

crusted panko parmesan, shallots & herbs, smoked applewood bacon, crumbled blue cheese, mashed potatoes & garlic spinach

FIRE GRILLED SWORDFISH ... 26

topped with peach & ruby red grapefruit relish; served over tri-color quinoa, couscous, roasted tomatoes, feta cheese & toasted almonds

JUMBO LUMP CRAB CAKES ... 32

caper remoulade sauce, grilled asparagus & truffle mashed potatoes

STEAKS & CHOPS

served with truffle mashed potatoes

USDA PRIME BEEF

10 oz / 6 oz FILET MIGNON ... 34 / 24

16 oz RIBEYE ... 39

16 oz NY STRIP ... 38

22 oz PORTERHOUSE ... 48

USDA CHOICE BONE-IN

14 oz PORK CHOP ... 27

12 oz PORTERHOUSE LAMB CHOPS (3, 4 oz) ... 38

14 oz VEAL CHOP ... 41

accompaniments: jumbo shrimp (per piece) 4 • scallops 10 • jumbo lump crabmeat 12 • maine lobster tail (6 oz) 18

sauces: au poivre 4 • béarnaise 4 • maytag blue cheese 4 • roasted shallots 4 • demi-glance 4 • oscar 16

SIDES

all \$5

TRUFFLE & HERB MASHED POTATOES

GRILLED SESAME ASPARAGUS

ROASTED BRUSSELS SPROUTS

HONEY GLAZED CARROTS

GREEN BEANS ALMONDINE

ROASTED FINGERLINGS

THICK CUT BACON

TRUFFLE STEAK FRIES

JUMBO BAKED POTATO

SAUTEED WILD MUSHROOMS

SPINACH SAUTEED OR CREAMED

STEAK BUTTERS

all \$3

RED WINE SHALLOT & PARSLEY

ROASTED GARLIC & HERB

GOAT CHEESE & HERB

BACON, CHIVE & ROASTED GARLIC

Chef Phil Petitt

Before placing your order, please inform your server if anyone in your party has a food allergy.

*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.