



Est. 1933



HAPPY VALENTINE'S DAY

Special Menu February 13th - 14th



Specialty Cocktail

Strawberry Passion Spritzer .. 10

prosecco, strawberry ice cubes, simple syrup

APPETIZERS

SHORT RIB PIEROGIES .. 14

dumpling stuffed with braised short rib, white wine truffle potato puree, cheddar & gruyere cheese; caramelized onions & white wine demi-glace

PRIME RIB SPRING ROLLS .. 15

thin sliced prime rib, caramelized onions, truffle mushrooms & cooper sharp american cheese; served with spicy cherry pepper ketchup

CLASSIC FRENCH ESCARGOT ..14

served in a fine herb white wine cream sauce with puff pastry

TEMPURA LOBSTER TAIL (6 oz) .. 22

served with wakame, sweet soy drizzle & sriracha aoli

SICILIAN CALAMARI .. 18

breaded, lightly fried fresh squid, onions & hot cherry peppers. Sauces: marinara or white wine lemon, capers, black olives

OYSTERS ON THE HALF SHELL (6) .. MP

chef's selection of fresh oysters with mignonette, cocktail sauce & lemon wedge

SOUPS & SALADS

LOBSTER BISQUE .. 15

lobster chunks in a cream soup with a hint of brandy

FRENCH ONION .. 12

sourdough croutons, topped with gruyere, provolone & jarlsberg cheese

OLD-FASHIONED WEDGE .. 12

iceberg lettuce with blue cheese dressing topped with red onion, cherry tomatoes, bacon bits & blue cheese crumble

CLASSIC CAESAR .. 12

romaine hearts tossed in house-made caesar dressing topped with shaved parmesan & garlic croutons

OUR SIGNATURE HOUSE SALAD .. 11

field greens, shaved carrots, tomatoes, dried cranberries & toasted almonds with a white balsamic vinaigrette

MAINS

LAMB OSSO BUCO .. 52

braised 28 oz lamb shank with mirepox vegetables served on a bed of mushroom risotto

GOURMET CRAB CAKES (2) .. 44

lump crab cakes binded in shrimp mousse with cornichon & caper remoulade, white truffle mashed potatoes & wilted spinach

SURF & TURF PASTA .. 42

filet tips & lobster meat with asparagus & cherry tomatoes in a dijon tarragon cream sauce; tossed with campanelle pasta

JERK GRILLED CHICKEN .. 28

marinated cornish chicken topped with a mushroom cream sauce; served with white truffle mashed potatoes & grilled asparagus

HERB CRUSTED SALMON .. 34

north atlantic salmon basted with dijon mustard & crusted with parsley, rosemary, thyme; served with quinoa & grilled asparagus

STEAKS & CHOPS

served with white truffle mashed potatoes

VALENTINE'S SPECIALS

(limited availability)

14 oz PRIME RIB .. 48

served with au jus sauce & baked potato

WAGYU 14 oz NY STRIP.. 89

choice of side (see below)

8 oz FILET MIGNON .. 52

16 oz RIBEYE .. 49

16 oz NY STRIP .. 49

PORTERHOUSE FOR TWO .. 133

40 oz choice of one side (see below)

APPLE CHUTNEY PORK CHOP .. 34

14 oz served with fall harvest vegetables

surf options: jumbo shrimp (3) .. 15 • lump crab meat .. 18 • gourmet crab cake .. 22 • oscar .. 18 • lobster tail (5 oz) .. 20

steak sauces: (add .. 4) • au poivre • béarnaise • demi-glace • caramelized onions

SIDES • 9 (serves two)

fall harvest vegetables • creamed or sautéed spinach • grilled asparagus
• steak fries • baked potato • orange honey glazed baby carrots •
roasted brussels sprouts • roasted mushrooms • steakhouse bacon

BUTTERS • 4

bacon & scallion • gorgonzola • shallot herb

Try Our After Dinner Drink & Dessert Menu

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.

