

APPETIZERS

***Seasonal Oyster Selection ½ DOZ**
 cocktail sauce, horseradish, lemon

***Ocean Treasures**
 king crab legs, colossal shrimp, seasonal oysters,
 lobster medallions and claws

***Australian Wagyu "Carpaccio"**
 thin and rare, capers,
 whole grain mustard, shallots

***Shrimp Cocktail**
 cocktail sauce, shaved greens, lemon

Lump Crab Cake
 rémoulade, lemon

Tempura Rock Shrimp
 sweet chili glaze, chives, shaved greens

***Wagyu Beef Meatballs**
 prosciutto, ricotta, tomato sauce, artisan bread

***Baked Oysters Rockefeller**
 parmigiano-reggiano, creamy spinach,
 toasted bread crumbs

Truffle Risotto
 roasted mushrooms, mascarpone,
 white truffle butter, truffle salsa
 add short rib

SEAFOOD

***Herb-Crusted Halibut**
 citrus butter sauce

***Alder Planked Wild Pacific Salmon**
 chimichurri

***Diver Scallops**
 capers, beurre blanc

Lobster Tails
 clarified butter, grilled lemon

***Surf and Turf**
 cold water lobster tail, petit filet

Alaskan King Crab
 center cut legs, clarified butter

SOUPS

Maryland Crab Bisque
 lump snow crab, tomato, brandy, crème fraîche

Three Onion Soup
 sourdough bread crouton, gruyère, apple cider

SALADS

ABCD Wedge
 iceberg wedge, smoked bacon, boiled egg, grape tomatoes,
 moody blue cheese, fig balsamic syrup,
 blue cheese dressing

House Chopped
 red cabbage, iceberg, romaine lettuce, cucumbers, hearts of palm,
 red onion, grape tomatoes, feta, avocado, sunflower seeds, fresh basil,
 diced peppers, choice of dressing

Classic Caesar
 crisp romaine lettuce, shaved parmigiano-reggiano, croutons,
 parmesan cheese crisp, creamy caesar dressing

Watermelon Salad
 chilled watermelon hearts, feta, parsley, mint

STEAKS & CHOPS

***Filet Mignon**
 10 oz. | 8 oz.

***Bone-In Ribeye Steak**
 22 oz. creekstone farms

***New York Steak**
 16 oz. creekstone farms

***Porterhouse for Two**
 44 oz. creekstone farms

**Add Lobster Tail, Crab Legs
 or Shrimp Scampi**

PRIME RIB

21-day dry-aged, au jus, house-made horseradish

***Orleans Cut**
 14 oz.

***Gamblers Cut**
 22 oz.

ENTRÉES

Free Range Chicken Breast
 herb marinated, potato-spinach hash, chicken jus

Veal Chop Marsala
 tender milk-fed veal, mushroom marsala sauce,
 fried onions, sautéed spinach

Boneless Beef Short Rib
 red wine demi-glace

***Beef Rossini Imperial**
 beef tournedos, foie gras, asparagus,
 truffle port wine demi glace

***Colorado Lamb Rack**
 minted lamb jus

SIDES

Baked Potato | Loaded

Grilled Asparagus

Blue Cheese Scalloped Potatoes

Wild Mushroom Gratinée

Duck Fat Fries

Boursin Mashed Potatoes

Sautéed Spinach Garlic

Truffle Gouda Mac

Creamed Corn

STEAK TOPPINGS

***Fried Organic Egg**
 Maytag Blue Cheese

Bone Marrow
 *Oscar Style

STEAK SAUCES

***Bearnaise Sauce**
 Red Wine Demi-Glace
 Mustard Cabernet Sauce

Madagascar Peppercorn Sauce
 Horseradish Cream Sauce

SPIRITS

Bourbon & Whiskey

angel's envy
 basil hayden
 crown royal
 jameson
 knob creek
 blanton's
 buffalo trace
 weller
 stagg jr.
 jack daniel's
 pendleton
 george dickle
 sazarac rye
 woodford
 elijah craig
 frey ranch
 bulleit

Scotch

chivas regal
 dewar's
 johnnie walker
 royal salute
 macallan
 glenlivet
 glenfiddich

Tequila

flecha azul
 clase azul
 jose cuervo
 don julio
 patrón
 casamigos
 kimo sabe mezcal

Rum

bacardi
 captain morgan
 malibu

Vodka

ciroc
 belvedere
 grey goose
 ketel one
 tito's handmade
 stolichnaya vanilla

Gin

beefeater
 bombay sapphire
 hendrick's
 tanqueray

WINE

Sweet White Wines

rosé, hampton water, france
 moscato, ménage à trois , ca

Pinot Grigio

ferrari-carrano, ca

Sauvignon Blanc

emmolo, ca

Chardonnay

la crema, russian river valley, ca

Pinot Noir

intercept, paso robles, ca
 meiom, central coast, ca

Merlot

rodney strong, ca

Cabernet Sauvignon

bonanza by caymus, ca
 my favorite neighbor, paso robles, ca

Malbec

terrazas, argentina

Full Body Reds

conundrum by caymus, red blend, ca
 "the pessimist" red blend, paso robles, ca
 francis coppola, green label, shiraz, ca

SIGNATURE COCKTAILS

Hawaiian Sour

casamigos blanco, lemon juice, agave,
 cointreau, lilikoi purée

O.F.F. - Old Fashioned's Father

rye bourbon, pernod, simple syrup,
 peychard bitters, angostura bitters

Smoke Off the BLVD

knob creek, sweet vernouth, benedictine

Filthy Negroni

beefeater gin, campari, sweet vermouth,
 filthy cherries

Raspberry Dropped the Lemon

citrus vodka, lemon juice, simple syrup,
 cointreau, raspberry purée

Bāsil Dazzle

ketel one vodka, st-germain, lime syrup,
 muddled basil

Steakhouse Sangria

lambrusco, peach schnapps, spice rum,
 fresh fruit

MOCKTAILS

Passion Express

passion fruit, pineapple, lemon juice,
 cinnamon sugar rim

Basil Refresher

muddled basil, lemon juice, simple syrup,
 ginger ale

Blackberry Mockhito

muddled blackberry, mint, lemon juice,
 simple syrup, club soda

BEER

Draft

blue moon, lagunitas ipa, firestone 805

Import

corona, dos equis, heineken,
 heineken 00, modelo

Domestic

coors light, miller lite