

APPETIZERS

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

***Ocean Treasures**

king crab legs, colossal shrimp, seasonal oysters, lobster medallions, lobster claws, mignonette sauce, choice of spicy tuna roll, california roll, philadelphia roll or salmon skin roll, cocktail sauce, lemon

***Tuna Nachos Stack**

wonton chips, fresh marinated tuna, avocado, dry seaweed, green onion, sesame seeds, chipotle mayonnaise, yum yum sauce

***Shrimp Cocktail**

cocktail sauce, shaved greens, lemon

Lump Crab Cake

rémoulade, lemon

Wild Mushroom Gratinée

wild mushrooms, garlic, sherry wine, cheese, herbs, breadcrumbs

Tempura Rock Shrimp

sweet chili glaze, chives, shaved greens

***Kobe Beef Meatballs**

prosciutto, ricotta, tomato sauce, artisan bread

***Baked Oysters**

shrimp, crab, scallions, jalapeño stuffing, eel sauce, smelt roe, parmigiano-reggiano

SEAFOOD

***Cioppino**

lobster, shrimp, clams, scallops, mussels, cod, linguini, light seafood tomato sauce, artisan bread

***Herb-Crusted Halibut**

pan seared, fried leeks, citrus butter sauce

***Alder Planked Wild Pacific Salmon**

chimichurri, grilled vegetables, roasted corn relish, mandarin orange glaze

***Diver Scallops**

jumbo scallops, red lentil pilaf, basil oil, saffron butter drizzle, baby greens

Lobster Tails

australian cold water tails, clarified butter, grilled lemon

Shrimp Scampi /

white wine, lemon, garlic, butter, chives, pasta, artisan bread

***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, housemade dressing

STEAKS & CHOPS

***Filet Mignon**

10 oz. | 7 oz.

***Bone-In Ribeye Steak**

22 oz. creekstone farms

***New York Steak**

16 oz. creekstone farms

***Porterhouse**

24 oz. creekstone farms, 35-day aged

***Steak Frites**

10 oz. prime iron, garlic herb butter, parmesan

Add Lobster Tail or Crab Legs

PRIME RIB

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

***Gamblers Cut** /

22 oz.

***Orleans Cut** /

14 oz.

ENTRÉES

Free Range Chicken Breast

herb marinated, mushroom ragout, roasted tomatoes, sweet potato hash, pan gravy

***Beef Rossini Imperial**

twin tournedos, lump crab meat, asparagus, mornay sauce, port wine demi glaze

Veal Chop Marsala

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

Boneless Beef Short Rib

red wine demi, jardinière garnish

***Colorado Lamb Rack**

served single bone, lamb jus, mint gelatin

SIDES

Baked Potato

Grilled Asparagus asiago parmesan

Sautéed Brussels Sprouts onion, pecans

Blue Cheese Scalloped Potatoes

Button Mushrooms & Sweet Onions

Grilled Cream of Corn birch syrup crust

A&B Fries

Boursin Mashed Potatoes

Sautéed Spinach Garlic

Seafood Mac

truffle oil, breadcrumbs

STEAK TOPPINGS

***Fried Organic Egg**

Grilled Portobellini Mushrooms

Maytag Blue Cheese

Bone Marrow

Oscar Style

STEAK SAUCES

***Bearnaise Sauce**

Red Wine Demi-Glace

Mustard Cabernet Sauce

Madagascar Peppercorn Sauce

Horseradish Cream Sauce

Split/Share Charge Entrée 10 | Salad 5

BEER**Draft**

blue moon, lagunitas ipa, 805

Import

corona, dos equis, heineken,
heineken 00, modelo

Domestic

coors light, miller lite

SPIRITS**Bourbon & Whiskey**

angel's envy
basil hayden
crown royal
four roses single barrel
jameson
knob creek

Scotch

chivas regal 12
dewar's
johnnie walker black
johnnie walker blue
johnnie walker red
royal salute

Rum

bacardi light
bacardi limon
captain morgan
malibu

Vodka

belvedere
grey goose
ketel one
tito's handmade

Tequila

clase azul
cuervo gold
don julio 1942
don julio anejo
patrón reposado
patrón silver

Gin

aviation
beefeater
bombay sapphire
hendrick's
tanqueray

WINE**Sparkling Wine**

domaine ste. michelle, columbia valley, wa

Pinot Grigio

barone fini, italy

Sauvignon Blanc

ferrari-carano fumé blanc, ca
santa carolina, chile

Chardonnay

kendall jackson estate, ca
josh cellars, russian river valley, ca
14 hands, wa

Fruit Wines

riesling, heinz eifel kabinet, mosel, germany
moscato, luccio, italy

Pinot Noir

erath, willamette valley, or
meiomi, central coast, ca

Merlot

ferrari-carano. ca
kendall-jackson, ca

Cabernet Sauvignon

decoy, duckhorn, ca
educated guess, napa, ca
14 hands, wa

Red Zinfandel

opolo, ca
coppola diamond, ca

Full Body Reds

daou "the pessimist", paso robles, ca
sangiovese, davinci chianti, tuscany, italy

Full Wine List Available**SIGNATURE COCKTAILS****Basil Martini**

ketel one vodka, st-germain,
lime juice, simple syrup

Sazerac

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

French 75

beefeater gin, lemon juice,
simple syrup, prosecco

Bramble

ketel one vodka, cointreau,
fresh berry syrup, lime juice

Chocolate Martini

stoli vanilla vodka, kahlúa,
milk chocolate liqueur

A&B Sour

casamigos blanco, lemon juice, agave,
cointreau, red wine float

Grande Sidecar

remy vsop, cointreau, lemon juice,
sugar rim

A&B Old Fashion

buffalo trace, cinnamon syrup,
angostura bitters, filthy cherry, orange peel