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## STARTERS

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### CRAB CAKES

jumbo lump crab, mango salsa

### STEAK TARTARE\*

hand-chopped filet mignon, dijon mustard dressing, capers, shallots, crostini

### CALAMARI FRITTI

lightly breaded calamari, calabrian chilies, marinara, pesto aioli

### ROASTED OYSTERS

herbed garlic butter, parmesan

### WAGYU MEATBALLS

whipped ricotta, plum tomato sauce

### BAKED ONION SOUP

caramelized onions, rich beef broth, aged sherry, gruyère, parmesan crouton

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### PAN-ROASTED SEAFOOD TOWER

maine lobster, king crab, gulf shrimp, atlantic scallops, little neck clams, mussels, calamari, white wine, garlic butter

small serves 2-3 guests | large serves 4-5 guests

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## CHILLED SEAFOOD

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### GRAND SEAFOOD ON ICE\*

maine lobster, king crab, gulf shrimp, half-shell oysters, tuna poke, scallop ceviche, champagne mignonette, cocktail sauce, horseradish, mustard rémoulade, lemon

small 2-3 guests | large 4-5 guests

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### SHRIMP COCKTAIL

gulf shrimp, cocktail sauce, horseradish

### TUNA CRUDO\*

hawaiian tuna, fennel, radish, chives, citrus vinaigrette

### FRESH OYSTERS\*

daily selections, champagne mignonette, cocktail sauce, horseradish

3ea | ½ dozen | dozen

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## SALADS

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### ICEBERG WEDGE

maple glazed bacon, heirloom tomatoes, pickled onion, buttermilk blue cheese, chives, blue cheese dressing

### HEIRLOOM TOMATO & BURRATA

fig balsamic, fresh basil

### CAESAR

romaine hearts, parmesan, focaccia croutons, white anchovies

### TUSCAN CHOPPED

romaine, cured meats, provolone, parmesan, lemon gouda, olives, pepperoncini, garbanzo beans, artichoke hearts, red onion, lemon oregano vinaigrette

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## LAND

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### VEAL CHOP PARMIGIANA

marinara, fresh mozzarella, parmesan, fresh basil

### BRAISED BEEF SHORT RIBS

chianti wine sauce, mascarpone polenta, crisp onion rings

### PAN-ROASTED CHICKEN BREAST

vegetable spaghetti, citrus beurre blanc, capers, parsley

### STEAK FRITES

prime flat iron, red wine sauce, truffle fries

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\*Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## SEA

### PACIFIC SWORDFISH

little neck clams, cherry tomatoes,  
olives, capers

### LOBSTER TAILS

australian cold-water lobster tails, butter  
broiled, lemon butter sauce  
single tail | twin tails

### SEA SCALLOPS\*

citrus corn purée, pickled shallots, corn and  
bacon succotash

### CRAB LEGS

center cut, steamed alaskan king crab legs,  
lemon butter sauce  
1/2 pound | 1 pound

### SALMON\*

romesco sauce, brown butter couscous

### FRUTTI DI MARE

lobster, king crab, shrimp, scallops,  
little neck clams, mussels, calamari,  
spicy marinara, linguini

## STEAKS & CHOPS

our steaks are finished with butter, sea salt and black pepper

### – BONELESS CUTS –

#### FILET MIGNON\*

8oz center cut, allen brothers

#### RIBEYE\*

16oz usda prime, creekstone farms

#### NEW YORK\*

16oz usda prime, creekstone farms

#### 9+ WAGYU NEW YORK\*

14oz, ranger valley farms, australia

### – BONE-IN CUTS –

#### RIBEYE\*

22oz usda prime, creekstone farms

#### VEAL CHOP\*

14oz, strauss family farms, wisconsin  
black truffle butter

#### RACK OF LAMB\*

colorado lamb, dijon herb crust,  
thyme jus

### – LARGE FORMAT CUTS –

#### TOMAHAWK\*

42oz bone-in ribeye, usda prime,  
50 day aged, greater omaha

#### WHOLE RACK OF LAMB

colorado lamb, dijon herb crust,  
thyme jus

#### CHATEAUBRIAND\*

22oz center-cut filet mignon, allen brothers

all of our large format cuts are accompanied  
by a trio of sauces and hand carved table side

### – STEAK ADDITIONS –

black truffle butter  
buttermilk blue cheese  
roasted bone marrow  
crab béarnaise

### – STEAK SAUCES –

peppercorn cognac cream | red wine sauce  
housemade steak sauce | chimichurri | béarnaise

## SIDES

### CREAMED BABY SPINACH

roasted garlic cream

### SAUTÉED MUSHROOMS

lemon butter

### BABY CARROTS

orange honey glaze

### STEAMED ASPARAGUS

lemon butter sauce

### STREET CORN

lime crema, cotija cheese

### MAC & CHEESE

gemelli pasta, fontina cheese

### SMASHED SWEET POTATOES

toasted pecan streusel

### BUTTER WHIPPED POTATOES

yukon golds

### CRISPY BAKED POTATO

bacon, sour cream, cheddar

### TRUFFLE FRIES

truffle, parmesan, garlic

### LINGUINI POMODORO

plum tomato sauce, parmesan