CHEF'S TABLE
AT FAVORITES

STARTERS

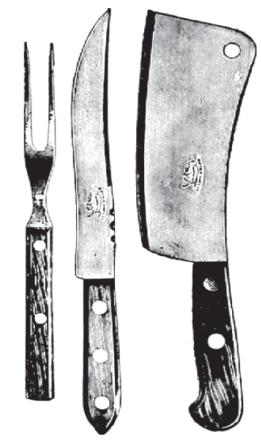
Prosciutto & Burrata Bruschetta
italian toast, smashed burrata, prosciutto di parma, hot house tomatoes, aged balsamic, white truffle honey

Shrimp Cocktail*
poached shrimp on ice, horseradish cocktail sauce, lemon

Hipster Chips
crispy sprial-cut idaho potatoes, queso, creole rémoulade

Crab Cakes*
maryland lump crab, herbs & spices, panko crust, creole relish mayo

Prime Rib French Dip Sliders*
shaved prime rib, bacon & onion jam, arugula, provolone, creamy horseradish, warm rolls



SOUPS & SALADS

French Onion
herbed crostini, gruyère, parmesan gratin

BLT Martini Salad "Shaken Not Stirred'
chopped romaine, maytag blue cheese crumbles, teardrop tomatoes, applewood smoked bacon, ranch dressing

Caesar
crisp romaine, house-made dressing, shaved locatelli pecorino romano, herbed crouton crumbles

Tomatoes & Burrata
beefsteak tomatoes, hand-spun burrata, pulled basil, olive oil, 10-year barrel-aged balsamic, smoked sea salt

SIDES

Butter Whipped Potatoes | **Loaded**

Steak Fries | **Loaded**

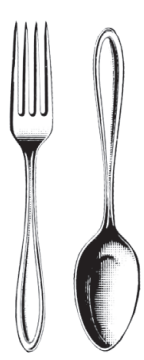
Broccolini

Asparagus

Sweet Potato Casserole

Giant Baked Potato

White Cheddar Mac & Cheese



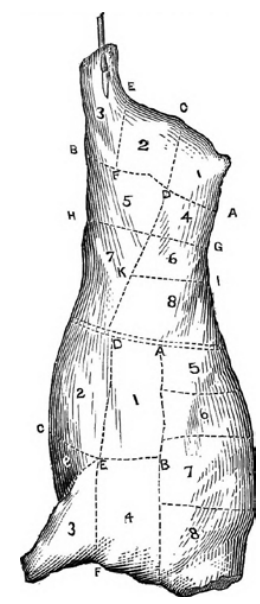
STEAKS & CHOPS

Steak Diane*
twin 4oz filet mignon medallions, roasted cremini mushroom, grain mustard, cognac demi

Boneless Rib Eye*
16oz

NY Strip*
14oz

Pork Chop Milanese
panko-crusted 12oz chop, caramelized apple, bacon jam, baby arugula, white balsamic charred lemon vinaigrette



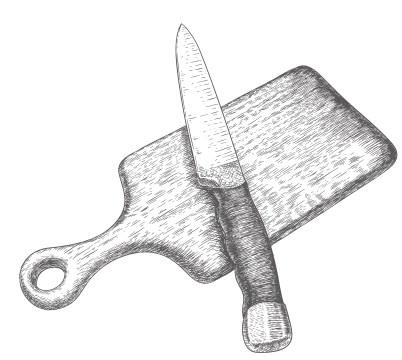
Steak Toppings
grilled onions sautéed mushrooms
blue cheese gratin

Steak Sauces
béarnaise red wine demi

PRIME RIB
slow-roasted, herb-crusted, carved rib eye, horseradish cream, au jus

King Cut*
18oz

Queen Cut*
12oz

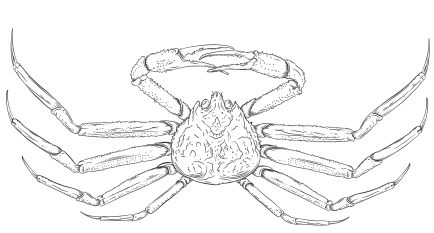


SURF

Salmon
lightly blackened chinook salmon, cauliflower puree, capers & raisin salsa, charred lemon dill beurre monte

Scallops*
pan-roasted diver sea scallops, apple wood bacon, roasted elote corn, lemon butter sauce

Crab Legs*
snow crab, drawn crab butter, lemon
1 lb 2 lb 4 lb



POULTRY

Chicken Parm "Fredo"
breaded chicken cutlet, prosciutto, alfredo, mozzarella gratin, fettucine

Chicken & Dumplings
rich chicken broth with tender dumplings, chicken, carrots, celery, parsley

PASTA

Rigatoni Bolognese
san marzano tomato sauce, beef & pork ragout, salt-cured pancetta, sofrito, locatelli cheese, pulled basil

Shrimp Scampi*
sautéed shrimp, garlic herbs, white wine, fettucine, parmesan

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly & individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.