



SOUP & SALADS

HOUSE | 12

artisan greens, marinated yellow tomato, english cucumber, pickled carrot, red onion, fontina cheese, buttered croutons, dill buttermilk ranch dressing

WEDGE | 12 (GF)

baby iceberg, marinated yellow tomato, blistered red grape tomatoes, candied applewood smoked lardons, maytag blue cheese, red onion, dill buttermilk ranch dressing

CAESAR* | 12

romaine lettuce, house-made caesar dressing, sourdough croutons, confit garlic cloves, grana padano, cracked black pepper

FRENCH ONION SOUP | 9

veal stock reduction, caramelized onions, french bread crisp, gruyère, grana padano, thyme, sherry wine finish

SMALL PLATES

CRAB CAKES | 20

lump crab, snow crab, red pepper & yellow pepper rémoulade sauce, shrimp compound butter, lemon & pepper pearls, chives

SHRIMP COCKTAIL | 18 (GF)

classic cocktail sauce, lemon

STICKY ST. LOUIS-STYLE RIBS | 16 (GF)

sweet chili glaze, fried sweet potato strings, micro cilantro

MEATBALL PARMA ROSA | 16

prime rib & italian sausage, parma rosa sauce, mozzarella, grana padano, pepperoncini, roasted tomato, herb oil, cracked black pepper, grilled baguette crostinis

SEAFOOD FONDUE | 20

fontina mornay, shrimp, crab, lobster, buttered breadcrumbs, chives, baked baguette crostinis

ENTRÉES

APPLE BOURBON PORK RIBEYE | 35 (GF)

two 8oz pork ribeye, apple butter, knob creek bourbon reduction, garlic mashed yukon gold potatoes, seasonal vegetables

BRAISED SHORT RIB | 32 (GF)

roasted cauliflower au gratin, crispy leeks, red wine reduction sauce, sautéed seasonal vegetables

SMOKED HALF CHICKEN | 32

house-made memphis style BBQ sauce, served with baby bakers & a seasonal grilled vegetable

LOBSTER MAC & CHEESE | 45

1/2 lobster tail served with cajun aioli & pickled onion

STEAKS & CHOPS*

16OZ. RIBEYE | 48

14OZ. NY | 42

8OZ. FILET | 52

TWO 8OZ PORK RIBEYE | 28

12OZ. PRIME RIB | 38

16OZ. PRIME RIB | 45

ACCOMPANIMENTS

LOBSTER TAIL | MKT

SHRIMP | 16

CRAB CAKE | 12

STEAK ENHANCEMENTS

MAYTAG BLUE CHEESE CRUST | 6

OSCAR STYLE* | 18

BÉARNAISE SAUCE* | 8

SIDES | 9

MUSHROOM MEDLEY (GF)

shiitake, oyster & cremini mushrooms, french onion broth, herb butter

BRUSSELS SPROUTS (GF)

honey-balsamic glaze

ROASTED CAULIFLOWER AUGRATIN (GF)

cauliflower, white cheddar, mozzarella, grana padano, mornay

MAC & CHEESE

4-cheese mornay, chives, buttered bread crumbs

GRILLED ASPARAGUS (GF)

herbed garlic butter

SAUTÉED SEASONAL VEGETABLES (GF)

herbed garlic butter

SALT-CRUSTED BAKED RUSSET (GF)

whipped butter

LOADED | 4

white cheddar, applewood bacon lardons, sour cream, chives

GARLIC MASHED YUKON GOLD POTATOES

confit garlic purée, white pepper

DESSERTS | 12

CARROT CAKE

CHOCOLATE TOFFEE CAKE

CHEESECAKE WITH BERRY COMPOTE

LITHUANIAN TORTE WITH WHIPPED HONEY

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.