



SOUPS & SALADS

HOUSE | 12

artisan greens, yellow tomato, english cucumber, pickled carrot, red onion, fontina cheese, buttered croutons, garlic & herb buttermilk dressing

CAESAR* | 12

romaine lettuce, 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 blend, fire roasted yellow pepper remoulade, shrimp compound butter, lemon & pepper pearls, chives

SCALLOPS | 20

yellow tomato buttermilk, herb-infused extra virgin olive oil, pickled cucumber, crispy carrot, watermelon radish, dill

SHRIMP COCKTAIL | 18

classic cocktail sauce, lemon

STICKY ST. LOUIS-STYLE RIBS | 16

sweet chili glaze, sweet potato strings, cilantro sprigs

STUFFED MUSHROOMS | 16

cremini mushrooms, italian sausage, provençale sauce, balsamic reduction, grana padano, chiffonade basil

MEATBALL PARMA ROSA | 16

parma rosa sauce, mozzarella, grana padano, roasted tomato, herb oil, cracked black pepper, baguette

SEAFOOD FONDUE | 20

mornay, shrimp, crab, lobster, chives, baked baguette

ENTRÉES

BRAISED SHORT RIB | 32

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

PAN-ROASTED AIRLINE CHICKEN BREAST | 28

wet brined with herbs & spices, garlic-mashed yukon gold potatoes, thyme & white wine pan jus, sautéed seasonal vegetables

FISH FEATURE | MKT

ask your server for details

STEAKS & CHOPS*

16OZ. RIBEYE | 48

14OZ. NY | 42

8OZ. FILET | 52

14OZ BONE-IN PORK CHOP | 28

12OZ. PRIME RIB | 38

16OZ. PRIME RIB | 45

ACCOMPANIMENTS

LOBSTER TAIL | MKT

SHRIMP | 16

CRAB CAKE | 12

SCALLOPS | 16

STEAK ENHANCEMENTS

MAYTAG BLUE CHEESE CRUST | 6

OSCAR STYLE* | 18

BÉARNAISE SAUCE* | 8

STEAK SAUCE | 6

HORSERADISH SAUCE | 3

SIDES | 9

MUSHROOM MEDLEY

shiitake, oyster & cremini mushrooms, veal stock reduction, butter

BRUSSELS SPROUTS

honey-balsamic glaze

MAC & CHEESE

4-cheese mornay, chives, buttered bread crumbs

GRILLED ASPARAGUS

herbed garlic butter

SAUTÉED SEASONAL VEGETABLES

herbed garlic butter

SALT-CRUSTED BAKED RUSSET

whipped butter

MASHED YUKON GOLD POTATOES

confit garlic purée, white pepper

DESSERTS

TIRAMISU | 10

LITHUANIAN TORTE | 12

*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.