



## SOUPS & SALADS

### WEDGE | 12

baby iceberg, gorgonzola cream, roasted grape tomatoes, applewood lardons, chives, maytag blue cheese

### CAESAR\* | 12

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

### BURRATA CAPRESE | 12

burrata, marinated heirloom grape tomatoes, balsamic reduction, basil pesto, spiced extra virgin olive oil

### 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

### SEASONAL SCALLOPS | 20

butternut squash purée, apple cider reduction, spiced pork belly, fried sage

### 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, provencale sauce, balsamic reduction, grana padano, chiffonade basil

### MEATBALL PARMA ROSA | 16

parma rosa sauce, mozzarella & grana padano, basil pesto, cracked black pepper, baked baguette

### BAKED SEAFOOD DIP | 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

### BLACKENED PORK RIBEYE | 28

tomatillo chimichurri, tajin spiced sweet potato hash with chorizo & sour cream, fajita-spiced vegetables

### GRILLED POLENTA WITH MUSHROOM RAGOUT | 26

shiitake, oyster & cremini mushrooms, leek fondue, honey-balsamic glazed baby carrots, grana padano, chives

### FISH FEATURE | MKT

ask your server for details

## STEAKS\*

### 16OZ. RIBEYE | 48

### 14OZ. NY | 42

### 8OZ. FILET | 52

### 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 | 4

### OSCAR STYLE\* | 18

### BÉARNAISE SAUCE\* | 8

### AU POIVRE | 6

### STEAK DE BURGO | 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

### CHOCOLATE TOFFEE MOUSSE CAKE | 12

### CHEESECAKE | 12

### CRÈME BRÛLÉE | 10

\*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.



## COCKTAILS

### OLD FASHIONED | 9

bourbon or rye whiskey, sugar cube, water,  
angostura bitters, orange peel

### MANHATTAN | 9

bourbon or rye whiskey, sweet vermouth, bitters, luxardo

### NEGRONI | 9

gin, campari, sweet vermouth, orange peel

### BOULEVARDIER | 9

bourbon or rye whiskey, campari, sweet vermouth, orange twist

### MARTINI | 10

dry gin or vodka, dry vermouth rinse, queen olives

### MOSCOW MULE | 9

vodka, ginger beer, lime

### SAZERAC | 9

rye whiskey or cognac, absinthe, peychaud's bitters

### AMERICANO | 9

campari, sweet vermouth, soda, orange twist

## WINE BY THE GLASS

LOUIS MARTINI CABERNET SAUVIGNON | 16

ST. FRANCIS CABERNET SAUVIGNON | 15

CLOS DU VAL CABERNET SAUVIGNON | 10

CLOS DU BOIS MERLOT | 9

MURPHY GOODE MERLOT | 11

LA CREMA PINOT NOIR | 14

MEIOMI PINOT NOIR | 11

LAYER CAKE MALBEC | 10

TALBOTT KALI HART CHARDONNAY | 15

RODNEY STRONG CALIFORNIA CHARDONNAY | 10

SANTA MARGHERITA PINOT GRIGIO | 15

CHATEAU STE MICHELLE RIESLING | 9

MATUA VALLEY SAUVIGNON BLANC | 12

CONUNDRUM BLEND | 12

BERINGER WHITE ZINFANDEL | 9

CHELSEA GOLDSCHMIDT MERLOT | 14