

## Starters

- LOBSTER BISQUE \*\*** Velvety smooth with rich flavors of Maine lobster and Cognac. Finished with crème fraîche 16
- HOUSE SALAD** Young field greens tossed in a dijon balsamic vinaigrette with shaved onion, English cucumber, tomato, croutons 14
- WEDGE SALAD** Classic iceberg wedge with house made bleu cheese dressing, tomato, onion and crumbled bacon 16
- CAESAR SALAD \*\*** Classic Caesar with anchovy, lemon, garlic and coddled egg 14
- BUTCHER'S BOARD \*** An assortment of cured meats & cheeses with accompaniments 36
- TUNA TARTARE \*\*** Sushi grade, #1 tuna with herbs, aromatics and crème fraîche served with wonton chips 22
- LOW COUNTRY SHRIMP COCKTAIL\*\*** Spicy Southern flavored shrimp with extra-tangy cocktail sauce 25
- CARPACCIO \*\*** Shaved raw beef tenderloin, arugula, bread box, coddled egg and Manchego cheese 25
- ESCARGOT \*\*** Broiled mushroom caps stuffed with Helix snails, Sherry herb butter and Parmesan cheese 22
- FOIE GRAS \*\*** Hudson Valley Grade A with rum raisin chutney 28
- EGGPLANT \*\*** Panko fried, topped with crawfish and shrimp creole sauce 20
- PRIME RIB EMPANADAS \*\*** Braised in red chilis, garlic and onions, topped with roasted poblano cream sauce and queso fresco 22

## Sides

**Lemon-pepper asparagus 16 | Truffle mashed potatoes 14 | Parmesan fries 12  
Brussels with bacon jam 12 | Smoked cheddar mac & cheese 16**

\* All are served cooked to order.

\*\* The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.

# Entrées

## **PRIME RIB \*\***

Slow roasted with au jus, horseradish cream

58

## **PORK CHOP \*\***

Grilled pork chop with rosemary, bacon and garlic honey glaze

55

## **NEW ZEALAND RACK OF LAMB \*\***

Grilled 16oz. rack of lamb marinated in pomegranate juice,  
olive oil, garlic, rosemary, demi-glace

56

## **RED WINE DEMI BRAISED SHORT RIB \***

Red wine demi-glace

42

## **CHEF'S FEATURED DISH \*\***

(Please ask your server about tonight's creation)

MKT

## **ROASTED HALF CHICKEN \*\***

Brined and herb roasted

39

## **DIVER SCALLOPS \*\***

Pan-seared U-10 diver scallops with lemon-caper beurre blanc

42

## **CRAWFISH GNOCCHI \*\***

Lobster cream sauce, fresh basil chiffonade  
(Add Lobster Tail +45 Add Shrimp Skewer (3) +18)

34

## **NY STRIP \*\***

14oz. hand carved steak with sherry compound butter

58

## **FILET MIGNON \*\***

Grilled 8oz. Angus Beef

60

## *Steak Add Ons*

Lobster tail" 45	Shrimp skewer (3)" 18	Scallops (2)" 18	Abigail" 14
Side of demi-glace 12	Side of bleu cheese 12	Side of steakhouse mushrooms 14	