**Starters**

**LOBSTER BISQUE** ** Velvety smooth with rich flavors of Maine lobster and Cognac. Finished with crème fraîche 15

**HOUSE SALAD** Young field greens tossed in a dijon balsamic vinaigrette with shaved onion, English cucumber, tomato, croutons 11

**WEDGE SALAD** Classic iceberg wedge with house made bleu cheese dressing, tomato, onion and crumbled bacon 15

**CAESAR SALAD** ** Classic Caesar with anchovy, lemon, garlic and coddled egg 13

**BUTCHER’S BOARD** * An assortment of cured meats & cheeses with accompaniments 35

**TUNA TARTARE** ** Sushi grade, #1 tuna with herbs, aromatics and crème fraîche served with wonton chips 20

**LOW COUNTRY SHRIMP COCKTAIL** ** Spicy Southern flavored shrimp with extra-tangy cocktail sauce 20

**CARPACCIO** ** Shaved raw beef tenderloin, arugula, bread box, coddled egg and Manchego cheese 20

**ESCARGOT** ** Broiled mushroom caps stuffed with Helix snails, Sherry herb butter and Parmesan cheese 20

**FOIE GRAS** ** Hudson Valley Grade A with rum raisin chutney 24

**EGGPLANT** ** Panko fried, topped with crawfish and shrimp creole sauce 18

**PRIME RIB EMPANADAS** ** Braised in red chilis, garlic and onions, topped with roasted poblano cream sauce and queso fresco 20

**Sides**

Lemon-pepper asparagus 10 | Truffle mashed potatoes 10 | Parmesan fries 10
Brussels with bacon jam 10 | Smoked cheddar mac & cheese 10

* 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.
Entrees

PRIME RIB **
Slow roasted with au jus, horseradish cream
50

PORK CHOP **
Grilled pork chop with rosemary, bacon and garlic honey glaze
45

NEW ZEALAND RACK OF LAMB **
Grilled 16oz. rack of lamb marinated in pomegranate juice, olive oil, garlic, rosemary, demi-glace
55

RED WINE DEMI BRAISED SHORT RIB *
Red wine demi-glace
40

CHEF’S FEATURED FISH **
(Please ask your server about tonight’s creation)
38

ROASTED HALF CHICKEN **
Brined and herb roasted
39

DIVER SCALLOPS **
Pan-seared U-10 diver scallops with lemon-caper beurre blanc
38

CRAWFISH GNOCCI **
Lobster cream sauce, fresh basil chiffonade
(Add Lobster Tail +30  Add Shrimp Skewer (3) +15)

NY STRIP **
14oz. hand carved steak with sherry compound butter
48

FILET MIGNON **
Grilled 8oz. Angus Beef
50

Steak Add Ons
Lobster tail** 30  Shrimp skewer (3)** 15  Scallops (2)** 14  Abigail** 12
Side of demi-glace 10  Side of bleu cheese 10  Side of steakhouse mushrooms 12