

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.

Entrées

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 GNOCCHI **

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	