

Appetizers

Gulf Shrimp Cocktail Traditional Accompaniments	15
Scottish Salmon Gravlax Fennel Citrus Salad, Honey Dijon	11
Mushroom Caps Stuffed with Lump Crab Gruyère Cheese and Roasted Red Pepper Beurre Blanc	12
Escargot in Flaky Vol au Vent Roasted Shallot Crème	12
Carpaccio of Prime Beef Capers, Cracked Pepper, Shaved Parmesan and Micro-Greens	16
Jumbo Lump Crab Cake Citrus Beurre Blanc	17
Fresh Mozzarella Bruschetta Reggiano Crostini, Fresh Basil and Balsamic Reduction	10
Lump Crab, Avocado and Mango Tower Emerald Basil Oil	15
Sesame Crusted Ahi Tuna Crispy Wontons, Ponzu, Toasted Chile Oil	16

Salads

Bosc Pear, Stilton and Spiced Walnut Salad Hydroponic Bibb Lettuce and Honey Balsamic Emulsion	9
Steakhouse Salad Crisp Greens with Cucumbers, Tomatoes, Mushrooms and Carrots	9
Wedge Caesar Salad Reggiano Crostini, Anchovy Fillets and Extra Virgin Olive Oil	9
Panzanella and Roasted Tomato Salad Fresh Mozzarella, Wild Baby Arugula, Crispy Prosciutto, Aged Balsamic	11
Romaine and Boston Chopped Salad Avocados, Onions, Peppers, Tomatoes, Cucumbers and Roquefort Cheese	10
Insalata Caprese Ripe Tomato, Fresh Mozzarella and Fresh Basil	9
Beefsteak and Roquefort Salad Diced Sweet Onion, Capers and Balsamic Vinaigrette	10
Baby Spinach Salad Crisp Bacon, Mushrooms and Artichoke Hearts Tossed with Raspberry Vinaigrette	9

Soups

Soup du Jour	9
Maine Lobster Bisque	10
French Onion Soup Melted Gruyère Cheese	9

USDA Prime from the Grill

All steaks are USDA Prime Midwest Grain-Fed Beef

New York Strip (16 ounce)	42
Ribeye (16 ounce)	34
Filet Mignon (8 ounce) with Béarnaise Sauce	33
Filet Mignon (12 ounce) with Béarnaise Sauce	38
Texas Bone-in Ribeye (20 ounce) Horseradish Mustard Crust	38
House Smoked Double Cut Pork Chop (16 ounce) Roasted Black Plum Agrodolce, Wilted Spinach	29
Our Signature Oscar Steak Topping Premium Lump Crab, Asparagus Tips and Sauce Choron	12
Steaks can be prepared Au Poivre, Blackened or Gratinéed with Roquefort Cheese	5

Chef's Specialties

Live Maine Lobster Steamed with Drawn Butter	Market
Whole Roasted Seasonal Catch	Market
North Atlantic Salmon Fillet Marinated Tomatoes, Avocado Lime Vinaigrette, Grilled Prawns	30
Pan Seared Ahi Tuna Sautéed Spinach, Citrus Ponzu, Toasted Sesame Oil	31
Sautéed Gulf Snapper with Premium Lump Crab Beurre Blanc, Chive Oil	28
Shellfish Pappardelle Fra Diavolo Jumbo Prawns, Lump Crab, Mussels, Spicy Roasted Tomatoes, Saffron and White Wine Add Succulent Lobster 12	30
Seasonal Vegetable Platter Mélange of Local Grilled Vegetables	20
'Brick Chicken' Young Hen Seared Thin and Crispy with Field Mushrooms and a Hint of Lemon	25
Chicken San Luis Saffron Risotto and Citrus Beurre Blanc	23
Beef Salmoriglio Grilled Tenderloin Paillard with Salmoriglio Sauce and Crispy Artichokes	31
Duet of Filet Mignon with Shrimp and Lump Crab Gratin	46
Australian Cold Water Lobster Tail (20 ounce)	95

Accompaniments

Lobster and Lump Crab Risotto	16	Sautéed Broccolini	9
Pan Fried Wild Mushrooms and Onions	9	Homestyle Mashed Potatoes	7
Steamed Asparagus Spears	9	Potatoes au Gratin	9
Creamed Spinach with Parmesan	9	Truffled Macaroni and Cheese	9
Haricots Verts with Shallots	9	Jumbo Onion Rings	8
Jumbo Baked Idaho Potato	8	Hand Cut Steak Fries	8