

BEGINNINGS

Bacon Blue

Bacon wrapped tenderloin, blue peppercorn drizzle

17

Crab Cake

Pickled cabbage, radish, carrot, aioli

16

Mussels

Leek, thyme, butter, cider

16

Oysters Fresh

12

Oyster Bake

Lobster, cream, garlic confit, parmesan

20

Oysters Rockefeller

18

Shrimp Cocktail

Citrus, cocktail sauce

18

Steak House Nachos

Yukon potato crisps, our secret chili, cheddar, scallion and sour cream

16

SALADS

Glass Noodle Salad

Spicy shredded chicken, julienne of wood-ear mushroom & tender beansprouts

18

Rustic Steak Salad

Savory steak w sautéed onion, grilled cauliflower & rainbow carrots

18

Table-side Caesar Traditional Chef Caesar

16

14

BEEF

Dry Aged Steak

Garlic mashed, baked potato or fries

Ribeye

10oz minimum

Market Price

Striploin

8oz minimum

Market Price

Steak

Garlic mashed, baked potato or fries

Ribeye

14oz

59

Striploin

12oz

45

Tenderloin

9oz

48

ADDITIONS

Sauces

Béarnaise or demi-glace

6

Butter

Blue cheese or mushroom

6

ENHANCEMENTS

Brussels Sprouts & Cauliflower

8

Caramelized Onion

7

Carrots

7

Lobster Tail

Market Price

Sautéed Garlic Shrimp

15

Sautéed Mushrooms

7

COMPOSED PLATES

Crispy Skin Salmon

Seasonal rice

35

Lobster

Drawn butter, choice of side

Market Price

Roasted Lemon Brined Chicken

White wine jus with fried smashed potato

35