



STARTERS

SOUP DU JOUR

MARKET PRICE

SHRIMP & CRAB FLATBREAD

GARLIC WHITE SAUCE, FONTINA 16

OYSTER ROCKEFELLER

SPINACH, BACON, OUZO, BUTTER SAUCE 16

LOBSTER TEMPURA

THAI CHILI, AIOILI 27

SHRIMP LEJON

HOUSE BACON, DIJON, HORSERADISH, AIOLI 20

SEAFOOD COCKTAIL

SHRIMP 5 each CRAB 7 per oz

SALADS

CAESAR

ROMAINE, SOURDOUGH, GRANA PADANO 9

SEASONAL

BUTTERNUT AND ACORN SQUASH, APPLE, KALE, RADISH, CRANBERRIES,
WALNUTS 14

HOUSE

TOMATO, CUCUMBER, ONION, LEMON SHALLOT DRESSING 8

GENEROUS SIDES 8

GREEN BEANS

ASPARAGUS

ROASTED MUSHROOMS

WHIPPED POTATOES

FONTINA RISOTTO

TRUFFLE SPROUTS

EVERYTHING TWICE BAKED POTATO

COLLARD GREENS

GOUDA MAC & CHEESE

SWEET POTATO



PLATES

LOBSTER RAVIOLI

LOBSTER, CRAB, SCAMPI SAUCE 38

VEAL OSSO BUCO

FONTINA RISOTTO, WINTER SQUASH 42

BRAISED BONELESS SHORT RIBS

GREEN BEAN, WHIPPED POTATOES 32

CRAB & ROCKFISH

WARM POTATO SALAD, GRILLED ASPARAGUS, OLD BAY VINAIGRETTE 45

BRAISED ROASTED CHICKEN

WHITE BBQ, SWEET POTATO, COLLARD GREENS 32

BOLOGNESE

ORECCHIETTE, RED SAUCE, BACON, PARMESAN 28

SKIRT STEAK SALAD

ARUGULA & ARCADIAN LETTUCE, CHIMICHURRI, LEMON SHALLOT DRESSING 25

RAISING THE STEAKS

8 OZ.	FILET MIGNON	45
16 OZ.	NEW YORK STRIP	40
16 OZ.	RIBEYE	40
32 OZ.	COWBOY STEAK	70
14 OZ.	DOUBLE CUT PORK CHOP	36
14 OZ.	RACK OF LAMB	48

STEAK ACCOMPANIMENTS

KODIAK (demi, gorgonzola cream, crab, asparagus)	15
OSCAR (Béarnaise, crab, asparagus)	15
CRAB CAKE	25
3 OZ. CRAB IMPERIAL	20
8 OZ. LOBSTER TAIL	40
BLEU CHEESE, CARAMELIZED ONION, DEMI GLACE	7

Rare	Med Rare	Medium	Med Well	Well
110 to 115	115 to 130	130 to 145	145 to 155	155 to 165

EXECUTIVE CHEF: Manuel Gallo-Contera

CONSUMING RAW OR UNDERCOOKED PRODUCTS COULD BE HAZARDOUS TO YOUR HEALTH