

## APPETIZERS

<b>Roasted Bones</b>	<b>\$17</b>
beef marrow bone luge   arugula salad   onion confit   pickled mustard seeds   crostinis	
<b>Heirloom Tomato Tartare</b>	<b>\$14</b>
beefsteak tomatoes   burrata   capers   basil   marcona almonds   balsamic   evoo   baguette chips	
<b>Steamed Mussels</b>	<b>\$15</b>
prince edward island mussels   chorizo broth   cilantro   tomato   grilled baguette	
<b>Smoked Shrimp Cocktail</b>	<b>\$16</b>
hot smoked jumbo shrimp   a.p.a. cocktail sauce   cajun remoulade   lemon	
<b>Lobster Tartines</b>	<b>\$19</b>
lobster claw salad   toasted brioche   herbs   lemon	
<b>Crispy Soft Shell Crab</b>	<b>\$17</b>
sautéed pea shoots   orange-miso vinaigrette   toasted sesame seeds	
<b>Thick Cut Nueske Bacon</b>	<b>\$15</b>
applewood smoked bacon   bourbon apple glaze   apple chutney   crostinis	
<b>Wild Mushroom Aranchini</b>	<b>\$14</b>
Assorted mushrooms   aioli   pickled shiitake   truffled pea tendril	

## SOUPS & SALADS

<b>Classic French Onion</b>	<b>\$8</b>
our take on a steakhouse classic	
<b>Spring Pea and Pancetta Potage</b>	<b>\$9</b>
puree of spring peas   spring onions   garlic   fennel   chicken broth   crispy pancetta   parmesan cream	
<b>Final Cut Chopped Salad</b>	<b>\$11</b>
romaine   bibb   radicchio   heirloom tomatoes   bacon lardons   white cheddar   gala apple buttermilk dressing	
<b>Classic Caesar Salad</b>	<b>\$10</b>
romaine   grana padano   garlic croutons   white anchovies   lemon	
<b>Beet Salad</b>	<b>\$12</b>
arugula   roasted & pickled beets   pistachios   orange supremes   scallions   herbed goat cheese dressing	

## SIDES

<b>Jumbo Asparagus</b>	<b>\$9</b>
<b>Roasted Garlic Whipped Potatoes</b>	<b>\$8</b>
<b>Creamed Spinach</b>	<b>\$8</b>
<b>Roasted Wild Mushrooms</b>	<b>\$9</b>
<b>White Cheddar Mac &amp; Cheese</b>	<b>\$8</b>
<b>Glazed New Crop Vegetables</b>	<b>\$9</b>
<b>Salt Encrusted Baked Potato</b>	<b>\$8</b>
<b>Baked Sweet Potato</b>	<b>\$8</b>
<b>Vegetable of the Day</b>	<b>\$8</b>

cheddar and chives 75¢ ea | nueske bacon \$1

## PRIME RIB

Slow roasted and house-made spice blend encrusted. Served with au jus and a creamy horseradish and one side dish.

<b>Duke Cut 10oz</b>	<b>\$32</b>
<b>Queen Cut 12oz</b>	<b>\$36</b>
<b>King Cut 16oz</b>	<b>\$42</b>

For parties of 8 or more or separate check requests a 19% gratuity will be added to the final bill for your convenience. The payment of this or any gratuity is voluntary and may be increased or decreased at your discretion. Sales taxes are not included in the prices.

## STEAKS

Steaks are hand trimmed and aged a minimum of 21 days to ensure a superior cut and flavor. All our steaks are seasoned simply with salt and pepper prior to grilling and finished with an herbed house-made butter to enhance their flavor.

**All steaks are served with a choice of any one side dish of your choice – there is a \$1 surcharge for the asparagus, roasted wild mushrooms, or the new crop vegetables.**

<b>USDA Choice Filet Mignon   6oz or 12oz</b>	<b>\$34 or \$58</b>
<b>USDA Prime Striploin   16oz</b>	<b>\$52</b>
<b>USDA Prime Sirloin   10oz</b>	<b>\$32</b>
<b>USDA Choice Ribeye   16oz</b>	<b>\$44</b>
<b>USDA Choice Porterhouse   24oz</b>	<b>\$70</b>
<b>Duroc Heritage Rib Pork Chop   14oz</b>	<b>\$32</b>
<b>New Zealand Lamb “Lollichops”   12oz</b>	<b>\$46</b>

### Surf and any Turf:

{6oz tail +\$30 | 11oz tail +\$60 | 8oz king crab legs +\$48 | oscar style +\$22 | 3-jumbo shrimp +\$14 }

### Sauces & Butters

**\$3 ea**

sauce béarnaise | sauce au poivre | marchand de vin | gorgonzola butter | miso butter

## ENTRÉES

<b>Norwegian Salmon</b>	<b>\$28</b>
spring pea risotto   salt roasted beets   marcona almond pesto	
<b>Seared Diver Scallops</b>	<b>\$34</b>
crispy pork belly   crushed peas   spring onion coulis   roasted apple   micro greens   balsamic	
<b>Yellow Fin Tuna</b>	<b>\$30</b>
wilted romaine   aioli   tomato   cucumber   red onion   capers   basil	
<b>Lamb Navarin</b>	<b>\$32</b>
braised lamb cheeks   new crop vegetables   red wine demi-glace	
<b>Pan Roasted Chicken</b>	<b>\$26</b>
crispy skin-on frenched breast and drumette   dijon and fines herbes   roasted baby vegetables   pan sauce	

## PASTA

<b>Bucatini</b>	<b>\$22</b>
pecorino-romano   black pepper	
<b>Pappardelle</b>	<b>\$24</b>
ramp pesto   pancetta	
<b>Tagliatelle</b>	<b>\$24</b>
asparagus   peas   artichokes	
<b>Linguine</b>	<b>\$26</b>
manilla clams   clam sauce   Italian parsley   garlic	

### Protein Additions:

**Chicken Breast + \$8 | Beef + \$10 | Shrimp + \$14**

**Executive Chef:** Tim Morris; **Assistant Executive Chef:** Josh Striplin;  
**Manager/Sommelier:** Jason Portman

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially for the young, elderly, or if you have a medical condition. Menu items may contain any of the following: wheat, gluten, eggs, peanuts, tree nuts, fish, shellfish, soy, and dairy. Please alert us to any dietary restrictions or allergens.*