

APPETIZERS

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

SOUPS & SALADS

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

SIDES

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

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.

Duke Cut 10oz	\$32
Queen Cut 12oz	\$36
King Cut 16oz	\$42

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.

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

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

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

PASTA

Bucatini	\$22
pecorino-romano black pepper	
Pappardelle	\$24
ramp pesto pancetta	
Tagliatelle	\$24
asparagus peas artichokes	
Linguine	\$26
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.