

APPETIZERS



Braised Beef Ravioli	\$14
house ground tenderloin hand made ravioli sage brown butter parmesan	
Crispy Calamari	\$16
radicchio slaw old bay aioli lemon	
Beef "Wellington"	\$16
braised tenderloin tips mushroom duxelles demi glace	
Jumbo Shrimp Cocktail	\$17
brined poached jumbo shrimp cocktail sauce remoulade lemon	
Day Boat Diver Scallops	MKT
cherry gastrique celery root puree butternut squash brunoise	
Crab Cake	\$16
sweet potato hash cajun remoulade petite salade	
Thick Cut Nueske Bacon	\$15
applewood smoked bacon bourbon apple glaze apple chutney	
Deviled Eggs	\$12
chef's daily creation	

SOUPS & SALADS



Classic French Onion	\$8
Lobster Bisque	\$10
Final Cut Chopped Salad	\$11
romaine bibb radicchio baby heirloom tomatoes bacon lardons provolone gala apple buttermilk dressing	
Classic Caesar Salad	\$10
romaine parmesan garlic croutons white anchovies	
Apple & Gorgonzola Salad	\$12
arugula frisee honey crisp apple dried cherries & cranberries toasted walnuts maple-sherry vinaigrette	

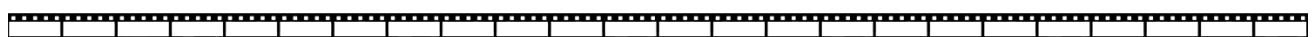
SIDES



Jumbo Asparagus	\$9
Roasted Garlic Whipped Potatoes	\$8
Creamed Spinach	\$8
Roasted Mushrooms	\$8
White Cheddar Mac & Cheese	\$8
Candied Brussels Sprouts	\$8
Salt Encrusted Baked Potato	\$8
Baked Sweet Potato	\$8
Vegetable of the Day	\$8

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

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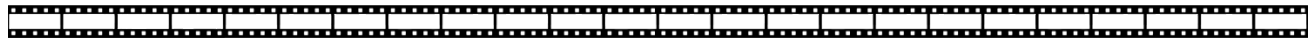


Slow roasted and house-made spice blend encrusted. Served with au jus and a creamy horseradish and one side dish.

Queen Cut 10oz	\$34
King Cut 16oz	\$41

For parties of 8 or more 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.**

USDA Choice Filet Mignon 6oz	\$32
USDA Choice Filet Mignon 12oz	\$54
USDA Choice Striploin 16oz	\$38
USDA Choice Sirloin 10oz	\$28
USDA Choice Ribeye 16oz	\$44
USDA Prime “Cowboy” Bone In Ribeye 20oz	MKT

add-ons

Crab “Oscar” Style	\$16
asparagus jumbo lump crab sauce béarnaise	
Jumbo Shrimp	\$14
grilled or sautéed or crispy	
Alaskan King Crab (1/2 pound)	MKT
Coldwater Lobster Tail (11oz)	MKT
Sauces & Butters	\$3 ea
sauce béarnaise sauce au poivre marchand de vin gorgonzola butter cabernet butter	

ENTRÉES



Surf & Turf	\$52
6oz filet mignon 6oz coldwater lobster tail asparagus sauce béarnaise	
Salmon	\$30
horseradish encrusted thyme roasted mushroom caps lentil salad meyer lemon cream	
Seafood Bouillabaisse	\$30
shrimp clams mussels corvina tomato fennel broth saffron crusty baguette with rouille	
Maple-Braised Pork Belly	\$28
charred scallion braised greens brown butter polenta striplin's red-eye gravy	
Beef Bourguignon	\$28
cabernet braised pancetta pearl onions baby carrots garlic whipped potatoes	
Pan Roasted Chicken	\$24
crispy skin-on frenched breast and drumette butternut squash risotto sage jus	

PASTA



Beef Tips with Pappardelle	\$24
tenderloin tips mushroom demi glace	
Creamy Seafood Pasta	\$28
linguini tossed with shrimp sea scallops clams mussels parmesan cream sauce	
Gnocchi Gratin	\$22
house made potato gnocchi boursin cream wild mushrooms spinach parmesan	
Bucatini with Pork Ragù	\$22
slow roasted pork san marzano tomatoes fennel red wine fresh herbs parmesan	

Executive Chef: Tim Morris; **Room 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.