

## Appetizers

Shrimp or Crabmeat Cocktail | 20.  
Cocktail & Remoulade Sauces

Raw Bar Selection | 18/14.  
Long Island Blue Point Oysters or Local Middle Neck Clams

Shellfish to Share | 65.  
Jumbo Lump Crab, King Crab Claws, Jumbo Shrimp & Lobster Medallions

Crispy Calamari | 14.  
Corn Floured, Romesco Sauce

Bacon Wrapped Diver Scallops | 16.  
Brown Caper Butter

Beef Carpaccio | 15.  
Lemongrass, Asian Pear, Wasabi Aioli

Crab Cake | 16.  
Tomato Tapenade, Lemon Risotto, Basil Infused First Press Olive Oil

Pan Seared Foie Gras | 24.  
Truffle Brioche, Figs, Star Anis Jus

Oysters Rockefeller | 18.  
Crab, Spinach, Pernod, Hollandaise

## Soups

Baked French Onion Soup Gratin | 8.  
Gruyere Cheese, Garlic Crostini

Chef's Signature Soup | 7.

## Salads

Romaine Heart Salad | 9.  
Shaved Reggiano, Kalamata Olives, Creamy Garlic Dressing

Baby Spinach Salad | 9.  
Grape Tomato, Red Onion, Field Mushroom, Warm Applewood Bacon Vinaigrette

Beefsteak Tomato Tower | 12.  
Mozzarella, Roquefort, Lavosh Crisp, Balsamic Syrup

Classic Wedge | 9.  
Iceberg, Tomato, Applewood Bacon, Blue Cheese Dressing

## Steaks

Steaks are Prime Certified Angus Beef™

Filet Mignon 8 oz. | 50. 12 oz. | 70.

Dry Aged Sirloin 14 oz. | 58.

Porterhouse 24 oz. | 58.

Cowboy Steak 22 oz. | 55.

Prime Rib Au Jus 16 oz. | 40. 20 oz. | 48.

Choose one of the following for the above steaks

Béarnaise

Au Poivre

Steak Sauce

Cabernet Demi

Roquefort Gratin

## Signature Entrées

Grilled Veal Chop 14 oz. | 50.

Potato Gratin, Roast Shallot, Madeira Reduction

Double Cut Lamb Chops | 49.

Pomegranate Mango Glaze

Berkshire Natural Pork Porterhouse | 38.

Chorizo Cornbread Stuffing, Sun Dried Cherry Port Reduction

Tournedos of Filet Mignon | 56.

Lobster Imperial, Garlic Crostini, Roasted Tomato Hollandaise

New York Sirloin Au Poivre | 52.

Crusted in Cracked Peppercorns, Finished with Chef's Signature Sauce

Pan Seared Free Range Chicken | 29.

Tasso, Long Stem Artichokes, Rosemary Garlic Jus

## Seafood and Fish

Grilled Salmon | 35.

Crispy Potato, Tomato, Fennel Crab Buerre Blanc

Sautéed Dover Sole | 47.

Jumbo Lump Crab, Lemon Herb Butter

Baked Jumbo Stuffed Shrimp | 38.

Jersey Crab Imperial

Classic Lobster Thermidor | 48.

Stuffed Maine Lobster, Mushrooms, Cognac Cream, Au Gratin Crust

Broiled Lobster Tail | Market Price.

Add Crabmeat Stuffing | 14.

Surf and Turf | 70.

Broiled Succulent Lobster Tail & 6oz. Filet Mignon

Whole Maine Lobster Market Price

2 1/2 lbs. Served Steamed or Broiled

## Sides Dishes

Steak Fries | 8.

Mashed Potatoes with Caramelized Onions | 8.

Sea Salted Baked Potato | 8.

Smashed Sweet Potatoes | 8.

Lobster Macaroni & Cheese | 12.

Creamed Spinach | 8.

Wild Mushroom Sauté | 8.

Sautéed Green Beans with Shallots | 8.

Roasted Baby Carrots with Maple Sugar | 8.

Asparagus Maltaise | 8.