

DINNER

RAW BAR	Shrimp Cocktail – 19	Shellfish Platter* <small>SMALL – 75</small> <small>LARGE – 145</small>	Lobster Cocktail – 19
	Jumbo Lump		Assorted Oysters* <i>(1/2 Dozen)</i> – 18
	Crab Cocktail – 18		King Crab Cocktail – 22
	Little Neck Clams – 16		
APPETIZERS	Maple Bourbon Bacon _____	12	
	Steak Tartare* <i>(no crostini)</i> _____	18	
	Tuna Tartare <i>(no crostini or miso)</i> _____	18	
SALADS	Caesar <i>(no croutons)</i> _____	14	
	The Wedge <i>(no bacon)</i> _____	14	
	Butcher Salad _____	15	
	Shrimp & Crab Louie _____	17	
STEAKS & CHOPS	14 oz. New York Strip* _____	47	
	8 oz. Filet Mignon* _____	42	
	16 oz. Bone-In Filet Mignon* _____	63	
	18 oz. Delmonico* _____	49	
	Porterhouse* FOR ONE 55 TWO 92		
	50 oz. Tomahawk Ribeye* _____	125	
	Pork Chop* _____	33	
	Veal Chop* _____	45	
	Lamb* _____	45	
	ENTREES	Branzino _____	34
Halibut _____		38	
King Salmon* _____		34	
Twin Lobster Tails _____		79	
Surf & Turf* <i>(filet mignon & lobster tail)</i> _____		75	
Roasted Chicken _____		31	
POTATOES	Stuffed Hash Browns _____	15	
	Baked Potato _____	11	
	Mashed Potatoes _____	11	
VEGETABLES	Mushrooms & Onions <i>(no soy)</i> _____	12	
	Green Beans Amandine _____	11	
	Brussels Sprouts _____	11	
	Roasted Cauliflower _____	10	
DESSERT	Vanilla Ice Cream _____	7	
	Seasonal Berries _____	12	
	Crème Brûlée _____	9	
	Tin Roof Sundae _____	10	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.