

PRIME STEAKS*

ENHANCEMENTS

-ALL STEAKS ARE SEASONED AND CHARBROILED AT 1200° DEGREES-

8 OZ	FILET	39
14 OZ	BONE-IN FILET	57
14 OZ	PRIME RIB	32
14 OZ	NEW YORK STRIP	42
16 OZ	DRY-AGED NEW YORK STRIP	49
16 OZ	RIBEYE	43
24 OZ	BONE-IN RIBEYE	55
26 OZ	PORTERHOUSE	58

BORDELAISE SAUCE	8
AU POIVRE SAUCE	6
PEPPERED MUSTARD SAUCE	6
SAUTEED MUSHROOMS	6
DANISH BLUE CHEESE CRUST	12
OSCAR TOPPING	8
BUTTER POACHED LOBSTER CLAW MEAT	12
BUTTER POACHED LOBSTER TAIL	MKT
GRILLED SHRIMP -PRICED BY THE PIECE-	4

JAPANESE WAGYU SELECTION*

6 OZ JAPANESE WAGYU STRIP LOIN A4 MKT

CHICKEN & CHOPS*

ROAST HALF CHICKEN Organic Chicken, Aromatic Vegetables, Seasonal Ragout, Natural Jus	28
CONFIT PORK SHANK Smoked Gouda Heritage Grits, Pork Jus, Broccolini	39

24 OZ LONG BONE PORK CHOP Fried Thyme, Roasted Garlic	40
16 OZ DRY AGED LAMB CHOPS Fried Thyme, Roasted Garlic	37

SEAFOOD*

SEA BASS Roasted Salsafi, Swiss Chard, Chorizo Broth, Chorizo Compound Butter	39
SCALLOPS Butternut Squash Puree, Brown Butter Sage, Pine Nuts, Prosciutto	35

SALMON Harissa Rub, Swiss Chard, Fingerling Potato Hash, Richards Maple Glaze	33
LOBSTER TAIL Broiled or Steamed	MKT

SIDE DISHES 9

TRUFFLE STEAK FRIES
CREAMED CORN & BACON
BROCCOLINI
ROASTED ASPARAGUS
SAUTEED MUSHROOMS OR ONIONS

JALAPEÑO AU GRATIN POTATOES	
BUTTER POTATO PUREE	
BAKED POTATO	
TRUFFLE MAC & CHEESE	
LOBSTER MAC & CHEESE	17

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY NEEDS PLEASE SPEAK TO YOUR SERVER, A MANAGER, OR A CHEF.

WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE THAT OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS -PEANUTS, TREE NUTS, EGGS, FISH,
SHELLFISH, MILK, SOY, & WHEAT-

WE OFFER GLUTEN FREE OPTIONS, BE AWARE HOWEVER THAT OUR KITCHEN IS NOT COMPLETELY GLUTEN FREE.