

APPETIZERS

CALAMARI	11
Seasoned Flour, Vinegar Peppers, Lemon and Parmigiano-Reggiano Aioli	
CHEESE BOARD	27
Artisan Cheese Selection, House Made Pickles, Toasted Baguette Crostinis, Traditional Accompaniments	
MEAT BOARD	27
Cured Meat, Pate, House Made Mousse, Traditional Accompaniments	
CRAB CAKE	17
Maryland Style Blue Crab Meat, Roasted Corn Tartar, Roasted Garlic, Cabbage Slaw	
48 HOUR PORK BELLY	11
Caramelized Corn Puree, Arugula Pesto, Mustard Seed, Pearl Onions, Smoke	
WAGYU BEEF CARPACCIO	20
A4 Japanese Wagyu, Black Truffle Aioli, Toasted Baguette Crostinis, Plums, Blis Elixer	
BACON WRAPPED SHRIMP	12
Bacon, Honey Glaze, Vegetable Relish	
SMOKED SHRIMP AND GRITS	19
Heritage Grits, Heirloom Tomato Jam, Smoke	

RAW BAR - PRICED BY THE PIECE-

EAST COAST OYSTERS	3	WEST COAST OYSTERS	4
SHRIMP COCKTAIL	3	MANILLA CLAMS	3
WHOLE LOBSTER	25	HALF-POUND KING CRAB LEGS	31

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SOUPS & SALADS

FRENCH ONION	9
Caramelized Onions, Sherry, Wabash Erie Canal Cheese, Brioche	
LOBSTER BISQUE	12
Brandy Cream, Lobster Claw Meat	
CHOP	8
Mixed Lettuce, Avocado, Fava Beans, Watermelon Radish, Cucumber, Tomatoes, Tarragon Vinaigrette	
CAPRESE	11
Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Barrel Aged Sherry Vinegar	
CAESAR	8
Baby Romaine Lettuce, Baguette Crostini, Pecorino Romano Cheese, Garlic Parmesan Dressing – White Anchovies Upon Request -	
BABY BLT WEDGE	8
Iceberg Lettuce, Heirloom Tomatoes, Guanciale Bacon Chips, Blue Cheese	
LOCAL GREENS	8
Baby Greens, Strawberries, Plums, Candied Walnuts, White Balsamic Vinaigrette	

For parties of 8 or more a 20% gratuity will be added to your bill for your convenience. The payment of this or any gratuity is voluntary and may be increased or decreased at your discretion.

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness

PRIME STEAKS

8 oz	FILET	39	OSCAR TOPPING	8
14 oz	BONE-IN FILET	57	DANISH BLUE CHEESE CRUST	6
14 oz	PRIME RIB	32	FOIE GRAS BUTTER	6
14 oz	NEW YORK STRIP	42	SEARED FOIE GRAS	12
16 oz	DRY-AGED NEW YORK STRIP	49	BUTTER POACHED LOBSTER CLAW MEAT	12
16 oz	RIBEYE	43	SAUTÉED MUSHROOMS	6
24 oz	BONE-IN RIBEYE	55	SAUTÉED ONIONS	6
26 oz	PORTERHOUSE	58	BUTTER POACHED LOBSTER TAIL	MKT
48 oz	PORTERHOUSE FOR TWO	120	GRILLED SHRIMP -Priced By The Piece-	4

WAGYU SELECTION

6 oz	SNAKE RIVER FARMS AMERICAN WAGYU RIBEYE CAP	MKT	6 oz	JAPANESE WAGYU STRIP LOIN A4	MKT
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CHICKEN & CHOPS

ROAST HALF CHICKEN	26	16 oz DRY AGED LAMB CHOPS*	36
Organic Chicken, Aromatic Vegetables, Seasonal Ragout, Natural Jus		Fried Thyme, Roasted Garlic, Mint Jelly	
CONFIT PORK SHANK	36	24 oz LONG BONE PORK CHOP*	40
Smoked Gouda Heritage Grits, Pork Jus, Broccolini		Fried Thyme, Roasted Garlic	

SEAFOOD

SEA BASS	38	SEASONAL SALMON	32
Roasted Salsify, Swiss Chard, Chorizo Broth, Chorizo Compound Butter		Harissa Rub, Swiss Chard, Fingerling Potato Hash, Richards Maple Glaze	
SCALLOPS	34	LOBSTER TAIL	58
Butternut Squash Puree, Brown Butter Sage, Pine Nuts, Prosciutto		Broiled or Steamed	

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SIDE DISHES

MARSCAPONE CREAMED SPINACH	8	JALAPENO AU GRATIN POTATOES	
CREAMED CORN & BACON		BUTTER POTATO PUREE	
BRANDIED CARROTS		BAKED POTATO	
ROASTED ASPARAGUS		TRUFFLE MAC & CHEESE	
SAUTEED MUSHROOMS OR ONIONS		LOBSTER MAC & CHEESE	*17