**STARTERS**

JUMBO SHRIMP COCKTAIL  
Brandy, Horseradish, Lemon  

AHI TUNA TARTARE*  
Wasabi Mayo, Sesame Lavash, Avocado  

PAN SEARED SCALLOPS*  
Sweet Corn Espuma, Fava Beans, Chorizo, Lemon  

SIGNATURE CRAB CAKE  
Lemon Pepper Aioli, Pickled Radish, Baby Lettuce  

THE STEAKHOUSE “WEDGE”  
Iceberg Lettuce, Smoked Nueske Bacon, Blue Cheese, Pickled Shallots, Cherry Tomato  

BERKSHIRE PORK BELLY  
Black Pepper, Sweet Cider Glaze  

HEIRLOOM TOMATO SALAD  
Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction  

THE KING CAESAR SALAD*  
Hearts of Romaine, Herb Baguette Croutons, Aged Parmesan, Caviar  

SEASONAL MIXED GREEN SALAD  
Cucumbers, Tomatoes, Red Wine Vinaigrette  

BABY ARUGULA SALAD  
Endive, Poached Pears, Goat Cheese Fritter, Port Wine Dressing  

**FROM THE GRILL**  

Filet Mignon* 6 oz or 9 oz. • USDA Prime Boneless Ribeye* 14 oz.  

Herb Marinated Veal Chop* 14 oz. • Bone-in Filet Mignon* 9 oz.  

USDA Prime Boneless NY Strip* 14 oz.  

**BUTCHER’S BLOCK**  
Serves 4  

A Selection of Chef’s Favorite Steaks Sliced and Served Family Style.*  
Served with Choice of Four Sides and Sauces  

**ENTRÉES**  

GRILLED SEA BASS  
Roasted Cauliflower, Pine Nut Gremolata, Confit Shallots  

SLOW PAN ROASTED CHICKEN  
Crème Fraiche Yukon Potato Purée, Napa Cabbage, Caraway Seeds, Natural Jus  

BRAISED BEEF SHORT RIBS  
Celeriac Purée, Crispy Shallots, Haricot Vert, Horseradish Jus  

GRASS FED LAMB CHOPS*  
Saffron Potato Fondant, Roasted Baby Vegetables, Natural Reduction  

SPLIT ROASTED MAINE LOBSTER  
English Pea Purée, Morel Mushrooms, Roasted Baby Potatoes, Creamy Lemon Sauce  

BARLEY BOURGIGNON ‘RISOTTO’  
Glazed Vegetables, Red Wine, Aged Parmesan  

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PREMIUM CUTS

USDA 30 Day Dry Aged Prime Bone In NY Steak 16 oz.*
Certified Black Angus Tomahawk (for two) 50 oz.*

PREMIUM TOPPINGS

BEARNAISE SAUCE
HOUSE STEAK SAUCE
CREAMY AU POIVRE SAUCE
BORDELAISE SAUCE
CHIMICHURRI SAUCE
BLACK TRUFFLE BUTTER
MAYTAG BLUE CHEESE CRUST

SIDES

SMOKED BACON MAC & CHEESE
CREAMED SPINACH
PARMESAN TRUFFLE STEAK FRIES
YUKON POTATO PURÉE
LOADED BAKED POTATO
CREAMY MUSHROOM FRICASSEE

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