

Hors D'oeuvres

Coconut Shrimp \$18 Asian ginger sauce	Calamari \$16 flash fried, peppers, caper beurre blanc
Tenderloin Steak Bites \$18 wild mushrooms, cipollini onions, demi glace	Burrata Caprese \$15 heirloom tomatoes, basil pesto, twelve year aged balsamic
Meatballs \$15 tomato sauce, burrata, basil	Oysters Rockefeller \$18 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano

Chilled or Raw

Tuna Tartare \$22 ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze	Steak Tartare \$16 Quail egg, whole grain mustard aioli, crostini
Gulf Shrimp \$18 U-12 shrimp from the Gulf of Mexico, shaved ice, lemon and cocktail sauce	Tenderloin Carpaccio \$18 baby arugula, lemon, extra virgin olive oil, shaved Parmigiano Reggiano, truffle oil
Oysters on The Half Shell \$17 \$32 today's selection of East or West Coast varieties, half dozen or dozen, mignonette or cocktail sauce	

Salad & Soup

Lobster Bisque \$9 Amontillado Sherry	Wood Fired Wedge \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini
French Onion Soup au gratin \$10	Tableside Caesar Salad 14 per person traditional preparation, minimum of two guests please
Soup du Jour \$7	Beet and Citrus Salad \$12 roasted local beets, grapefruit, orange, arugula, pine nuts, sherry vinaigrette
Autumn Salad \$9 blended baby greens, diced pears and apples, dried cranberries, Roquefort, choice of vinaigrette	

Wood Fired Steaks and Chops

Filet Mignon \$36 \$46 USDA Prime - eight or ten ounce cuts, zip sauce	Lamb Chops \$46 Colorado rib chops, double cut - mint pesto and demi-glace
Butcher's Reserve Cut Market Daily Selection	New York Strip \$39 USDA Prime, fourteen ounce

Dry Aged Selections

Hand selected USDA Prime cuts, aged in our Himalayan salt lined aging room, expertly cut by our butcher, limited availability nightly

Porterhouse Steak, 28 ounce \$58 G.F. Swift 1855, dry aged a minimum of eighteen days	Kansas City Bone-In Strip, 16 ounce \$44 Creekstone Farms, dry aged a minimum of thirty days
T Bone Steak, 22 ounce \$48 G.F. Swift 1855, dry aged a minimum of eighteen days	Chicago Cut Bone-In Ribeye, 18 ounce \$50 Creekstone Farms, dry aged a minimum of thirty days
Tomahawk Ribeye Chop, 32+ ounce \$114 Rolling Hills Farm, grass finished, dry aged a minimum of fifty-five days, limited availability nightly	

Steak Enhancements

Compound Butters \$3 Truffle, Garlic & Herb, Gorgonzola Bleu	Oscar Style \$26 Alaskan King Crab, asparagus spears, béarnaise	Finishing Sauces \$3 Zip, Béarnaise, Demi Glace or Au Poivre
Foie Gras, Seared \$19 LaBelle Farms, 3 ounces	Sautéed Mushrooms or Onions \$4 or if you'd like, a little of both	Surf your Turf Market U-8 Scallop, 6 ounce Lobster Tail or 3/4 lb. Alaskan King Crab Legs

Entrées

Roast Prime Rib of Beef, au jus \$36 limited availability nightly + extra cut \$42	Yellow Belly Michigan Lake Perch \$28 flour dusted and sautéed, garlic mashed potatoes, asparagus, lemon and caper beurre blanc
Osso Buco \$38 Milanese risotto, toasted pine nut gremolata	Pan Seared Halibut \$36 Brussels sprouts, fingerling potatoes, shallots, baby parsnips and carrots, beurre blanc, sage
Pappardelle Bolognese \$28 dry-aged beef, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	Scottish Salmon, maple glazed \$30 butternut squash risotto, maple glaze, sage oil
Wood Fired Baby Back Ribs \$28 with sweet barbecue sauce	Seared U-8 Scallops \$39 acorn squash puree, Brussels sprouts, fingerling potatoes, crispy fried San Danielle Prosciutto
Twin Rock Lobster Tails Market South African 6 ounce tails, drawn butter, grilled lemon	Wood Fired Alaskan King Crab Market 20 ounces of split jumbo crab legs, drawn butter, grilled lemon

Accompaniments

Twice Baked Potato \$10 finished with aged cheddar	Rainbow Baby Carrots & Parsnips \$12 fresh herbs, butter	Wood Fired Asparagus \$9 sauce Béarnaise
Macaroni & Cheese \$12 Fontina, Cheddar, Gruyere	Roasted Garlic Mashed Potatoes ... \$7 enough to share	Sautéed Brussels Sprouts \$8 applewood smoked bacon
Potatoes Dauphinoise \$12 Parmigiano Reggiano, imported Gruyere	French Fried Potatoes \$7 house made	Creamed Spinach \$12 enough to share