

## Hors D'oeuvres

<b>Coconut Shrimp</b> ..... \$18 Asian ginger sauce	<b>Calamari</b> ..... \$16 flash fried, peppers, caper beurre blanc
<b>Tenderloin Steak Bites</b> ..... \$18 wild mushrooms, cipollini onions, demi glace	<b>Burrata Caprese</b> ..... \$15 heirloom tomatoes, basil pesto, twelve year aged balsamic
<b>Oysters Rockefeller</b> ..... \$18 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano	<b>Goat Cheese Truffles</b> ..... \$16 smoked paprika, fennel pollen, and poppy - arugula and peppers, crostini

### Chilled or Raw

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

## Salad & Soup

<b>Lobster Bisque</b> ..... \$9 Amontillado Sherry	<b>Wood Fired Wedge</b> ..... \$12 wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini	Split Plate add \$5
<b>French Onion Soup au gratin</b> ..... \$10	<b>Tableside Caesar Salad</b> ..... 14 per person traditional preparation, minimum of two guests please	
<b>Soup du Jour</b> ..... \$7	<b>Beet and Citrus Salad</b> ..... \$12 roasted local beets, grapefruit, orange, arugula, pine nuts, sherry vinaigrette	
<b>Summer Salad</b> ..... \$10 peaches, baby greens, green onion, pecans, feta cheese, champagne vinaigrette		

## Wood Fired Steaks and Chops

<b>Filet Mignon</b> ..... \$36      \$46 USDA Prime - eight or ten ounce cuts, zip sauce	<b>Lamb Chops</b> ..... \$46 Prime Colorado rib chops, double cut - mint pesto and demi-glace	Split Plate add \$10
<b>Butcher's Reserve Cut</b> ..... Market Daily Selection	<b>New York Strip</b> ..... \$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

<b>Porterhouse Steak, 28 ounce</b> ..... \$60 Iowa Premium, dry aged a minimum of eighteen days	<b>Kansas City Bone-In Strip, 16 ounce</b> ..... \$45 Creekstone Farms, dry aged a minimum of thirty days
<b>T Bone Steak, 22 ounce</b> ..... \$50 Iowa Premium, dry aged a minimum of eighteen days	<b>Chicago Cut Bone-In Ribeye, 18 ounce</b> ..... \$50 Creekstone Farms, dry aged a minimum of thirty days
<b>Tomahawk Ribeye Chop, 32+ ounce</b> ..... \$114 Rolling Hills Farm, grass finished, dry aged a minimum of fifty-five days, limited availability nightly	

### Steak Enhancements

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

## Entrées

<b>Roast Prime Rib of Beef, au jus</b> ..... \$36 limited availability nightly + extra cut \$42	<b>Yellow Belly Michigan Lake Perch</b> ..... \$28 flour dusted and sautéed, summer rice blend, haricots verts, lemon and caper beurre blanc
<b>Pappardelle Bolognese</b> ..... \$28 dry-aged beef, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	<b>Blackened Scottish Salmon</b> ..... \$30 summer rice blend, sautéed rainbow Swiss chard, Greek yogurt dill sauce
<b>Wood Fired Baby Back Ribs</b> ..... \$28 with sweet barbecue sauce	<b>Seared U-8 Scallops</b> ..... \$39 roasted red pepper sauce, lemon and herb angel hair, basil oil
<b>Twin Rock Lobster Tails</b> ..... Market South African 6 ounce tails, drawn butter, grilled lemon	<b>Pan Seared Halibut</b> ..... \$36 Feta stuffed potato croquette, sautéed rainbow Swiss chard, cucumber tomato relish
<b>Wood Fired Alaskan King Crab</b> ..... Market 20 ounces of split jumbo crab legs, drawn butter, grilled lemon	

### Accompaniments

<b>Twice Baked Potato</b> ..... \$10 finished with aged cheddar	<b>Rainbow Baby Carrots &amp; Parsnips</b> \$12 sautéed, fresh herbs, butter	<b>French Fried Potatoes</b> ..... \$7 house made
<b>Macaroni &amp; Cheese</b> ..... \$12 Fontina, Cheddar, Gruyere, fresh herbs	<b>Roasted Garlic Mashed Potatoes</b> ... \$7 enough to share	<b>Wood Fired Asparagus</b> ..... \$9 sauce Béarnaise
<b>Potatoes Dauphinoise</b> ..... \$12 Parmigiano Reggiano, imported Gruyere	<b>Sautéed Haricots Verts</b> ..... \$8 fingerling potatoes, applewood smoked bacon, aged Balsamic	<b>Ratatouille</b> ..... \$10 layers of baby eggplant, summer squash, zucchini, tomato, and onion