

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
Oysters Rockefeller \$18 spinach, parsley, smoked bacon, Pernod, Parmigiano Reggiano	Crab Cakes \$19 pan seared, fire-roasted red pepper sauce

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	Split Plate add \$5
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	
Harvest Salad \$12 greens, walnuts, sunflower seeds, apples, dried cranberries, Danish bleu cheese, raspberry vinaigrette		

Wood Fired Steaks and Chops

Filet Mignon \$38 \$48 USDA Prime - eight or ten ounce cuts, zip sauce	Lamb Chops \$48 Prime Colorado rib chops, double cut - mint pesto and demi-glace	Split Plate add \$10
Butcher's Reserve Cut Market Daily Selection	New York Strip \$42 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 \$65 G.F. Swift 1855, dry aged a minimum of eighteen days	Kansas City Bone-In Strip, 16 ounce \$50 Creekstone Farms, dry aged a minimum of thirty days
T Bone Steak, 22 ounce \$55 G.F. Swift 1855, dry aged a minimum of eighteen days	Chicago Cut Bone-In Ribeye, 18 ounce \$52 G.F. Swift 1855, dry aged a minimum of thirty days
Tomahawk Ribeye Chop, approximately 3 lbs \$124 Creekstone Farms, dry aged a minimum of 30 days, limited availability nightly, no split plate fee	

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 \$5 or if you'd like, a little of both	Surf your Turf Market U-8 Scallop, 6 ounce South African Lobster Tail or 3/4 lb. Alaskan King Crab Legs

Entrées

Osso Buco \$38 braised, milanese risotto, toasted pine nut gremolata	Yellow Belly Michigan Lake Perch \$28 flour dusted and sautéed, garlic mashed potatoes, Brussels sprouts, lemon and caper beurre blanc
Roast Prime Rib of Beef, au jus \$36 limited availability nightly + extra cut \$42	Scottish Salmon, maple glazed \$30 butternut squash risotto, maple glaze, sage oil
Pappardelle Bolognese \$28 dry-aged beef, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	Seared U-8 Scallops \$39 acorn squash puree, Brussels sprouts, fingerling potatoes, crispy fried San Danielle Prosciutto
Wood Fired Baby Back Ribs \$28 with sweet barbecue sauce	Pan Seared Halibut \$36 Brussels sprouts, fingerling potatoes, baby parsnips and carrots, beurre blanc
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 sautéed, fresh herbs, butter	French Fried Potatoes \$7 house made
Macaroni & Cheese \$12 Fontina, Cheddar, Gruyere, fresh herbs	Roasted Garlic Mashed Potatoes ... \$7 enough to share	Wood Fired Asparagus \$9 sauce Béarnaise
Potatoes Dauphinoise \$12 Parmigiano Reggiano, imported Gruyere	Sautéed Brussels Sprouts \$8 smoked bacon, shallots	Creamed Corn \$9 local fresh corn