

Hors D'oeuvres

Coconut Shrimp \$18 Asian ginger sauce	Calamari \$18 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
Goat Cheese Truffles \$16 smoked paprika, fennel pollen, and poppy - arugula and peppers, crostini	

Chilled or Raw

● Tuna Tartare \$22 ahi layered with avocado, Asian slaw, and crispy wontons - wasabi cream and sesame ginger glaze	● Steak Tartare \$19 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 \$19 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	
Summer Salad \$9 baby greens, fresh strawberries, green onion, slivered almonds, feta cheese, Champagne 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 \$46 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 \$78 G.F. Swift 1855, dry aged a minimum of eighteen days	● Kansas City Bone-In Strip, 16 ounce \$52 Creekstone Farms, dry aged a minimum of thirty days
● T Bone Steak, 22 ounce \$69 G.F. Swift 1855, dry aged a minimum of eighteen days	● Chicago Cut Bone-In Ribeye, 18 ounce \$55 G.F. Swift 1855, dry aged a minimum of thirty days
● Tomahawk Ribeye Chop, approximately 2+ 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

Chicken Scaloppine Milanese \$28 organic chicken breast with Italian breadcrumbs, arugula, baby bells, white balsamic, Parmigiano Reggiano	Yellow Belly Michigan Lake Perch \$30 flour dusted and sautéed, summer grains blend, haricot verts, lemon and caper beurre blanc	Split Plate add \$10
Pappardelle Bolognese \$28 dry-aged beef, veal and pancetta, thyme, house made pappardelle, Parmigiano Reggiano	● Blackened Scottish Salmon \$30 summer grains blend, sautéed rainbow Swiss chard, Greek yogurt dill sauce	
Wood Fired Baby Back Ribs \$28 with sweet-smokey barbecue sauce	Pan Seared Halibut \$36 rainbow Swiss chard, 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	Hericots Verts \$9 French green beans, fingerling potatoes, smoked bacon, shallots, 10 year aged balsamic
Potatoes Dauphinoise \$12 Parmigiano Reggiano, imported Gruyere	Seared Asparagus \$9 sauce Béarnaise	