



## STARTERS

### Oysters Rockefeller

*long island oysters, spinach, pernod 16*

### Chilled Jumbo Shrimp Cocktail

*spicy cocktail sauce 16*

### New England Style Crab Cakes

*pan seared jumbo lump crab cakes 20*

### Shrimp De Jonghe

*sautéed shrimp, garlic wine, crispy breadcrumbs 16*

### Baked Onion Soup

*garlic croutons, swiss cheese 7*

### Classic "Wedge" Salad

*iceberg lettuce, tomatoes, red onion, hard boiled egg, bacon, blue cheese dressing 8*

### Caesar Salad

*hearts of romaine lettuce, toasted croutons, garlic- anchovy dressing, aged romano cheese 8*

### Chopped Salad

*romaine & iceberg, cherry tomatoes, green onions, cucumber, black olives, peppercorn dressing 8*

### Burrata & Heirloom Tomato

*burrata, extra virgin olive oil, heirloom tomatoes, aged balsamic, crispy sourdough croutons 12*

## ENTREES

### New York Strip \*

*manhattan cut 14 Ozs 49*

### Filet Mignon \*

*center cut, 8 Ozs or 12 Ozs 49/ 64*

### Classic Roasted Ribeye \*

*chicago cut 18 Ozs 49*

### Grilled Organic Chicken

*sautéed broccolini, piccata sauce 26*

### Land & Sea \*

*8 Oz filet mignon, 6 Oz south african lobster tail 89*

### Pan Seared Salmon

*bourbon sauce, grilled asparagus, cedar plank 26*

### Maple Glazed Porkchop

*sautéed spinach, maple butter 28*

### Wild Mushroom Ravioli

*crispy fried artichoke hearts, mushroom cream sauce truffle oil 29*

## SIDES

**Jumbo Baked Potato 7**

**Baked Sweet Potato 6**

**Steamed Broccolini 7**

**Grilled Asparagus 9**

**Garlic Mashed Potatoes 7**

**Sautéed Spinach 6**

**Sautéed Mushrooms 7**

**Smoked Gouda Mac & Cheese 8**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Please inform your server of any food related allergies or dietary restrictions





## WINES BY THE GLASS

### WHITE

Chardonnay, Kenwood Yulupa, California 8  
 Chardonnay, Markham, Napa 10  
 Pinot Grigio, Santa Margarita, Italy 10  
 House Reisling, Relax 9  
 Sauvignon Blanc, Mason, Napa 8  
 House Zinfandel, Salmon Creek 8  
 Moscato, Ruffino 10

### RED

Cabernet Sauvignon, Kenwood 8  
 Cabernet Sauvignon, Mondavi, Napa 14  
 Cabernet Sauvignon, Beringer, KV 12  
 Merlot, Markham 12  
 Merlot, Kenwood Yulupa 8  
 Pinot Noir, Artesa 11  
 Red Zinfandel, Ravenswood 10

## FEATURED COCKTAILS

### Dirty Martini

*Stoli Vodka, Olive Juice, Blue Cheese  
 Stuffed Olives*  
 12

### Sidecar Twist

*Cognac, Cointreau, Lemon Simple  
 Syrup, Muddled Orange*  
 12

### Old Fashioned

*Jim Beam Bourbon, Angostura Bitters,  
 Orange Peel, Maraschino Cherry*  
 12

### Manhattan

*Basil Hayden Rye, Angostura Bitters,  
 Sweet Vermouth, Maraschino Cherry*  
 14

### Lemon Berry Fizz

*Pink Whitney Vodka, Chambord, Sour  
 Mix, Cranberry, Splash of Soda*  
 12

### Cucumber Lemonade Splash

*Bacardi Limon, Cucumber Simple  
 Syrup, Lemonade, Splash of Soda*  
 12

## BEER

### DOMESTIC

Samuel Adams 5.50  
 Miller Lite 5  
 Coors Light 5  
 Michelob Ultra 5  
 Budweiser/ Bud Light 5  
 Revolution Anti Hero 5.50  
 Blue Moon 5.50

### IMPORTED

Amstel Light 5.50  
 Heineken 5.50  
 Corona 5.50  
 Modelo Especial 5.50  
 Stella Artois 5.50  
 Guinness 5.50

