

STARTERS

CAESAR

grana padano, focaccia croutons
\$13

WEDGE SALAD

blue cheese, crispy prosciutto, pickled onion, tomato, cucumber, olives
\$13

BABY ARUGULA SALAD

goat cheese, mini tomatoes, candied pecans
\$13

TUSCAN MEAT BALLS

san marzano marinara, parmesan cheese
\$14

SEARED SCALLOPS

red pepper champagne bur-blanc *
\$25

LUMP CRAB CAKE

mustard aioli
\$29

BLISTERED SHISHITO PEPPERS

lemon zest, sea salt
\$13

LOBSTOR BISQUE

\$9

FRENCH ONION SOUP

\$9

FLAT BREAD

TOMATO MOZZARELLA

basil, garlic, olive oil
\$15

ROASTED RED PEPPER & PROSCIUTTO

goat cheese, baby arugula
\$15

GALIC PARMESAN

Marinara dipping sauce
\$15

ENTREES

LOBSTER TAILS

single or double
\$69 / \$140

CEDAR PLANK SALMON

crème horseradish *
\$39

SHRIMP SCAMPI

angle hair, green peas
\$42

PRIME RIB

crème horseradish *
\$47

BERKSHIRE PORK CHOPS

herb marinated and grilled *
\$35

RIB EYE 20 OZ *

\$65

NY STRIP 16 OZ *

\$59

PETITE FILET MIGNON 8 OZ *

\$51

FLAT IRON 10 OZ *

\$45

SIDES

\$11

BAKED POTATO

YUKON GOLD MASHED

BROCCOLINI

BABY CARROTS

GRILLED ASPARAGUS

CREAM SPINACH

CRISPY BRUSSEL SPROUTS