

## 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

### LOBSTER BISQUE

\$9

### FRENCH ONION SOUP

\$9

## FLAT BREAD

### TOMATO MOZZARELLA

basil, garlic, olive oil  
\$15

### ROASTED RED PEPPER & PROSCIUTTO

goat cheese, baby arugula  
\$15

### GARLIC PARMESAN

Marinara dipping sauce  
\$15

## ENTREES

### LOBSTER TAILS

single or double  
\$69 / \$140

### CEDAR PLANK SALMON

crème horseradish \*  
\$39

### SHRIMP SCAMPI

angel hair, green peas  
\$42

### PRIME RIB

crème horseradish \*  
\$47

### BERKSHIRE PORK CHOP

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

### CREAMED SPINACH

### CRISPY BRUSSELS SPROUTS