

**HORS D'OEUVRES**

**Lobster Deviled Eggs**

Grilled Bacon | Serrano Chilies | Fresh Lemon.....9.00

**Rabbit Hash**

Braised Rabbit | Caramelized Onions  
Sweet Corn Cake | Cracker Jacks™.....15.00

**Steakhouse Flatbread**

Sliced Sirloin | Caramelized Onions  
Gorgonzola Cheese | Tiny Tomatoes.....12.00

**King Crab Cake**

Smoked Shiitake Mushroom Sticks  
Roasted Pepper Mojo | Baby Lettuce.....18.00

**Crunchy Oysters Rockefeller**

Fried Oysters | Creamy Spinach | Pulled Bacon.....14.00  
Roasted Tomato Aioli

**Chilled Jumbo Shrimp**

House Cocktail Sauce | Fresh Lemon  
Spicy Horseradish Cream.....15.00

**SALAD**

**Heirloom Tomato**

Variety Heirlooms  
Creamy Burratta Cheese | Spanish Olive Oil  
Tapenade Marinated Cippolini Onions.....9.00

**Shaved Vegetable**

English Cucumber | Red Onion  
Celery Root | Black Radish  
Broccoli | Carrot | Gorgonzola Cheese  
Sherry Vinegar | Fin Herbs.....8.00

**From the Garden**

Local Leaves | Tiny Tomatoes  
Marinated Cucumber | Spanish Olives  
Pickled Carrot | Shaved Onion | Smoked Almonds  
Sweet Corn & Buttermilk Vinaigrette.....7.00

**Dirty Caesar**

Chopped Romaine | Tuscan Black Kale  
House Caesar Dressing | Spicy Croutons  
Fresh Lemon | Italian Parsley.....8.00

**Dressings**

Bleu Cheese, Italian, Caesar  
Buttermilk Ranch, French  
Honey Mustard, Balsamic Vinaigrette  
Thousand Island

**CHEF SPECIALITIES**



**Local Pork Tomahawk**

Sweet Potato Dumplings | Orange Blossom Honey  
Fresh Thyme | Cut Haricot Vert.....40.00

**Crispy Short Ribs**

Hydro Watercress | Corn Flakes | Horseradish  
Marasca Cherries.....35.00

**Naked Neck Chicken**

Pan Fried | Buttermilk Potatoes  
Broccoli Rabe | Roasted Chicken Jus | Lemon.....30.00

**Outlaw Ribeye 36oz**

28 Day Dry Aged Long Bone.....65.00

**STEAK**

Filet Mignon 8oz.....40.00  
Filet Mignon 12oz.....50.00  
Porterhouse 20oz.....65.00  
Bone in Ribeye 20oz.....50.00  
NY Strip 14oz.....42.00

**ENHANCE ANY ITEM**

Blue Cheese Crust.....5.00  
Sauce Béarnaise.....3.00  
Caramelized Onions.....3.00  
Horseradish Crust.....5.00  
House Steak Sauce.....3.00  
Add Lobster Tail or Crab Legs.....25.00  
Sauce au Poivre.....3.00  
Blue Cheese Butter.....3.00  
Add Oscar Style.....12.00  
Add Crab Cake.....9.00  
Add 2pcs Gulf Shrimp.....10.00

**SIDES.....6.00**

Giant Baked Potato	Truffled Hand Cut Fries
Herb Steak Fries	Maple Bourbon Bacon
Mushroom Ragout	Grilled Asparagus
Lyonnais Potatoes	Mac & Cheese
House Whipped Potatoes	

**HOW IT'S DONE**



**RARE**  
very red, cool center

**MEDIUM RARE**  
warm, red center

**MEDIUM**  
pink center

**MEDIUM WELL**  
slightly pink center

**WELL DONE**  
cooked throughout, no pink

**FROM THE DEEP BLUE**

**Lobster Wellington**

Maine Lobster  
 Crab & Mushroom Duxelle  
 Roasted Foie Gras | Lobster Glace  
 Puff Pastry.....60.00

**Crazy Shrimp**

Toasted Garlic | Calabria Chiles  
 San Marzano Tomatoes  
 House Made Pasta.....35.00

**Atlantic Salmon**

Shrimp Risotto | Broccoli Rabe  
 Tomato Fondue | Gaufrette Potatoes.....30.00

**16oz Cold Water Lobster Tail**

Roasted  
 Butter Poached or Spicy Fried.....60.00

**Crispy Striped Bass**

Truffled Brussels Sprouts  
 Duck Fat Fried Potatoes  
 Crispy Shiitake Mushrooms.....32.00

**Diver Scallops**

Bourbon Braised Pork Belly  
 Corn Pancakes  
 Sweet & Sour Tomatoes.....40.00

**Grilled Swordfish**

Creamy Lentils  
 Braised Tuscan Black Kale  
 Crispy Chorizo.....35.00

**1# Alaskan King Crab**

Vanilla Butter | Fresh Lemon  
 Steamed or Chilled.....65.00



9.00

**Carnegie Deli Cheesecake**

**Rich Spice Carrot Cake**

**Devils Chocolate Cake**

**Chocolate Banana Bread Pudding**

**REFRESHMENTS**

Pepsi Products .....2.00  
 Iced Tea & Hot Tea.....2.00  
 Hot Chocolate.....2.00  
 Starbucks Coffee Reg. & Decaf.....2.00  
 Cappuccino, Latte or Espresso.....4.00

**SIGNATURE COCKTAILS**

**Manhattan**

Knob Creek Bourbon, Sweet Vermouth, Angostura Bitters  
 & Maraschino Cherry.....12.00

**Old Fashion**

Woodford Reserve Bourbon, Simple Syrup,  
 Angostura Bitters, Orange Slice & Maraschino Cherry.....14.00

**Black Jack**

J&B Scotch, Kahlua, Triple Sec & Lemon.....12.00

**Grey Goose Dirty Martini**

Grey Goose, Dry Vermouth, Olive Juice & Olives.....14.00

**Crown Royal Whiskey Sour**

Crown Royal, Fresh Lemon Juice & Simple Syrup.....11.00

**Diamond Long Island**

Absolut Vodka, Tanquery Gin, Bacardi Rum,  
 Patron Tequila, Triple Sec, Sour & Cola.....14.00



**Attila the Plum**

12oz  
 Belgian Style, Triple Brewed with  
 Whole Plums & Black Tea Leaves.....\$6.00

**Miss Patterson**

16oz  
 This Delicately Balanced Belgian Ale Contains an  
 Elegant Mixture of Spices To Compliment the  
 Present Malty Sweetness. Straw in Color and Hazy  
 with a Dense Ivory Head gives Evidence  
 of the Wheat Malt.....\$6.50

**Lagoon**

12oz  
 Six Kinds of Grain Bring Out a Complex Character  
 In this Scotch Ale. Chinook Hops Offset the Sweetness  
 While Keeping the Beer Malty & Smooth.....\$6.00

**Alta Via Altbier**

16oz  
 A Traditional German Style from Dusseldorf,  
 This Altbier Balances its Hoppiness With a Malty Base.  
 This Beer was Fermented on the Cold Side, with a  
 Smooth Finish and Balanced Flavor.....\$6.50

## RED WINES

	Glass	Bottle
<b>CABERNET</b>		
<i>Directors Cut</i>		60
<i>Guenoc</i>		16
<i>Louis Martini</i>	9	29
<i>Staggs Leap</i>		150
<i>William Hill</i>	9	25

## MERLOT

<i>Francis Coppola</i>		50
<i>Greystone</i>	8	25
<i>Simi</i>		40

## PINOT GRIGIO

<i>J Lohr</i>	11	33
<i>MacMurray Select</i>		42

## PORT

<i>Taylor Fladgate</i>	18	
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## FEATURED REDS & BLENDS

<i>Alamos Malbec</i>	11	29
<i>Apothic Red Blend</i>	8	28
<i>Don Miguel Malbec</i>	11	34
<i>Santa Margherita</i>		
<i>Chianti</i>	9	28

## WHITE WINES

	Glass	Bottle
<b>CHAMPAGNE &amp; SPLARKLING</b>		
<i>Dom Perignon</i>		210
<i>Lamarca Prosecco</i>		24
<i>Piper Sonoma Blanc de Blanc</i>		36

## CHARDONNAY

<i>Cakebread Cellars Chardonnay</i>		80
<i>Kendall Jackson</i>	13	40
<i>Simi</i>		35
<i>Staggs Leap</i>		60
<i>William Hill</i>	9	28

## RIESLING

<i>Chateau Ste Michelle</i>		20
<i>Clean Slate</i>	8	25

## SAUVIGNON BLANC

<i>White Haven</i>	6	18
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## FEATURED WHITE WINES

<i>7 Daughters Moscato</i>	8	27
<i>Copper Ridge White Zinfandel</i>	9	28
<i>Santa Margherita Pinot Grigio</i>	16	50

