



STARTERS

LOADED POTATO CREAM

SMOKED GOUDA, BACON, CHIVES, SOUR CREAM 8

STEAKHOUSE BIBB SALAD

TOMATO, BACON, RED ONION, HARD EGG, AVOCADO, BLEU CHEESE 10

TRADITIONAL CAESAR SALAD

PREPARED TABLESIDE 9

CHARCUTERIE & CHEESE BOARD

DOMESTIC AND IMPORTED MEATS AND CHEESES, VARIOUS
ACCOMPANIMENTS 20

SEAFOOD COCKTAIL

CLASSIC PREPARATION 24

PAN ROASTED SCALLOPS

CARAMELIZED BANANA, BERRY GASTRIQUE 18

PAN ROASTED QUAIL

FENNEL-CITRUS SALAD, GREEK YOGURT 14

BOOM BOOM LOBSTER TAILS

CHILI MAYO 19

GENEROUS SIDES 8

BACON WRAPPED ASPARAGUS
HONEY GLAZED CARROTS
TWICE BAKED TRUFFLED POTATO
SMOKED GOUDA MAC & CHEESE
FRIED SWEET POTATO
WHIPPED POTATO
ROASTED MUSHROOMS AND ONIONS

**CONSUMING RAW OR UNDERCOOKED PRODUCTS COULD BE
HAZARDOUS TO YOUR HEALTH**



PLATES

SHRIMP & GRITS

CHORIZO, FENNEL, LEMON, PEPPERS 29

VEAL OSSO BUCCO

STEWED TOMATO, SAFFRON RISSOTTO, GREMOLATA 38

PARMESAN ENCRUSTED SEA BASS

SUNDRIED TOMATO BASIL COUSCOUS, TOMATO CREAM 45

HERB ROASTED SALMON

BLACK GARLIC ROMESCO, WHIPPED PARSNIP, TURNIPS & RUTABAGAS 28

GLAZED BEEF SHORTRIB

WHIPPED POTATO, ROASTED CARROT, HORSERADISH CREAM 27

PAN ROASTED CRESCENT DUCK BREAST

SWEET POTATO FINGERLINGS, BEECH MUSHROOMS, ROASTED
CIPOLLINI, LINGONBERRY DEMI-GLACE 36

RAISING THE STEAKS

8 OZ.	FILET MIGNON	38
12 OZ.	FILET MIGNON B/I	52
16 OZ.	NEW YORK STRIP	36
16 OZ.	RIBEYE	38
32 OZ.	COWBOY STEAK	60
12 OZ.	AMERICAN WAGYU FLAT IRON STEAK	42

STEAK ACCOMPANIMENTS

KODIAK STYLE 18

OSCAR STYLE 18

BUTTER BATHED LOBSTER TAIL 28

Rare Med Rare Medium Med Well Well
Cool Red Center- Warm Red Center- Hot Red Center- Hot Pink Center- Cooked Through

EXECUTIVE CHEF: RYAN CUNNINGHAM
SOUS CHEF: LAZARO SIQUINA