



STARTERS

STEAKHOUSE SALAD

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

SHAVED VEGETABLE SALAD

BABY LETTUCE, GREEN GODDESS 9

BURRATA CHEESE

BEETS, RADDISH, WATERCRESS 12

SEAFOOD COCKTAIL

CLASSIC PREPARATION 20

LOBSTER BISQUE

HARVEY'S BRISTOL, CHIVES 14

ROASTED MARROW BONE

MUSHROOMS, HERBS, TOAST 13

BOOM BOOM LOBSTER TAILS

SPICY MAYO 18

HONEY-THYME BRIE FONDUE

PEAR, PECAN, GRILLED BREAD 10

TABLESIDE CAESAR SALAD

EXPERIENCE THE COMPILATION OF ALL OUR FRESH INGREDIENTS
PREPARED AT YOUR TABLE 9

GENEROUS SIDES 8

BACON WRAPPED ASPARAGUS
HONEY ROASTED CARROTS
HASSLEBACK POTATO
SMOKED GOUDA MAC & CHEESE
TRUFFLE HERB FRIES
WHIPPED POTATO
ROASTED MUSHROOMS AND ONIONS

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



PLATES

PAN ROASTED SCALLOPS

BUCATINI PUTTANESCA 34

CIDER BRINED CHICKEN "UNDER THE BRICK"

ROASTED CIPOLLINI JUS 27

SWEET AND SPICY SALMON

GRILLED VEGETABLES 28

ROASTED VEAL CHOP

SMOKED BLEU CHEESE, TOMATO-BACON GRAVY 42

PARMESAN HALIBUT

CREAMED SPINACH, SUNCHOKE 36

ROASTED DOMESTIC LAMB RACK

CHARRED CHAR, POMEGRANATE SYRUP 48

RAISING THE STEAKS

8 OZ. FILET MIGNON	36
12 OZ. FILET MIGNON B/I	52
14 OZ. NEW YORK STRIP	32
16 OZ. RIBEYE	38
32 OZ. COWBOY STEAK	60
8 OZ. WAGYU PILLOW STEAK	30

STEAK ACCOMPANIMENTS

KODIAK STYLE	15
OSCAR STYLE	15
BUTTER BATHED LOBSTER TAIL	25

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 SIGUINA