



## **STARTERS**

### **SMOKED KIELBASA**

WHIPPED POTATO, KRAUT, MUSTARD 12

### **TEMPURA LOBSTER**

SWEET CHILI, SCALLIONS 32

### **CAESAR SALAD**

ROMAINE, GRANA PADANO, CROUTON 9

### **BRUSSELS SPROUTS SALAD**

APPLE, SQUASH, CRANBERRIES, WALNUTS, BLUE CHEESE, MAPLE  
VINAIGRETTE 9

### **SHRIMP & LOBSTER LOUIE**

AVOCADO, ASPARAGUS, TOMATO, EGG, LOUIE DRESSING 27

### **CRAB MAC & CHEESE**

OLD BAY PASTA, FONTINA, ROASTED PEPPERS 18

## **GENEROUS SIDES 8**

BRAISED COLLARDS

SMOKED HAM

NORA MILLS GRITS

VERMONT WHITE CHEDDAR

BOARDWALK WEDGES

ROASTED MUSHROOMS

GARLIC & HERB BUTTER

WHIPPED POTATOES

TRUFFLE SPROUTS

WARM FINGERLING POTATO SALAD

SEASONAL VEGETABLE DU JOUR

EVERYTHING TWICE BAKED POTATO

SALAD W/ TOTEM FARM GREENS

## PLATES

### **CHICKEN MILANESE**

CHOPPED SALAD, VINAIGRETTE 24

### **BRAISED BONELESS SHORT RIBS**

WHIPPED POTATOES, TRUFFLE SPROUTS 28

### **SEAFOOD PASTA**

SCALLOPS, SHRIMP, LOBSTER, SWEET PEAS, SMOKED TOMATO, SAFFRON CREAM, FRESH PASTA 42

### **BONE-IN BERKSHIRE HERITAGE PORK CHOP**

NORA MILLS GRITS, BRAISED COLLARDS, FRIED EGG, MUSTARD DEMI 40

### **CRAB & ROCKFISH**

WARM FINGERLING POTATO SALAD, GRILLED ASPARAGUS, OLD BAY VINAIGRETTE 38

### RAISING THE STEAKS



8 OZ.	FILET MIGNON	42
16 OZ.	NEW YORK STRIP	32
16 OZ.	RIBEYE	38
32 OZ.	COWBOY STEAK	70
14 OZ.	DOUBLE CUT PORK CHOP	36
14 OZ.	RACK OF LAMB	38

### STEAK ACCOMPANIMENTS

SHRIMP LEJON	20
3 OZ. CRAB IMPERIAL	15
8 OZ. LOBSTER TAIL	30
COLOSSAL CRAB MEAT per ounce	6
JUMBO SHRIMP each	5
MAYTAG BLEU & CARMELIZED ONION	5

Rare	Med Rare	Medium	Med Well	Well
110to115	115to130	130to145	145to155	155to165

**EXECUTIVE CHEF: Tom Deptula**  
**SOUS CHEF: Manuel Gallo-Contera**