



STARTERS

FRENCH ONION SOUP

RACLETTE, LARDONS, CROUTONS 9

BABY ICEBERG WEDGE

CRISPY HAM, PICKLED BEETS, MAYTAG, RADISH 9

CAESAR SALAD

HOUSEMADE SOURDOUGH, GRANA PADANO 9

LOBSTER TOAST

CORNBREAD, SWEET CHILI 15

BAKED OYSTER

LEEKS, BACON, GRANA PADANO 16

SCALLOP BRUSCHETTA

MARINATED ROASTED TOMATO, CONFIT GARLIC, BASIL 18

SEAFOOD COCKTAIL

JUMBO SHRIMP ea 5

COLOSSAL CRAB 1oz 6

GENEROUS SIDES 8

VEGETABLE DU JOUR

NORA MILLS GRITS

VERMONT CHEDDAR

WARM BABY POTATO SALAD

FRESH HERBS, DIJONNAISE

ROASTED MUSHROOMS

GARLIC & HERB BUTTER

WHIPPED POTATOES

TWICED BAKED POTATO

CHEDDAR, BACON, CHIVE, CRÈME FRAICHE

PROSCIUTTO WRAPPED ASPARAGUS

FONTINA, POMEGRANATE MOLASSES

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



PLATES

CRAB & ROCKFISH

WARM BABY POTATO SALAD, OLD BAY VINAIGRETTE 38

BRAISED SHORT RIB STROGANOFF

SMOKED PAPRIKA SPAETZLE, CIPOLLINI, ROASTED MUSHROOM, CRÈME FRAICHE 29

SEAFOOD PASTA

FRESH FISH, SCALLOP, LOBSTER, MUSSELS, TOMATO, CHORIZO-LOBSTER VELOUTE 36

PAN ROASTED SALMON

ORZO, RAINBOW CHARD, BABY CARROTS, SPRING RADISH, PICKLED FENNEL, WATERCRESS GREMOLATA 28

HONEY GLAZED DUCK BREAST

FARRO, BLUEBERRIES, FAVA BEANS, MUSHROOM 30

BONE-IN BERKSHIRE HERITAGE PORK CHOPS

NORA MILLS GRITS, BRAISED COLLARDS, FRIED EGG 30

ROASTED RACK OF LAMB

BEET PESTO, SMASHED BABY POTATOES, MINT CHIMICHURRI 40

RAISING THE STEAKS



8 OZ.	FILET MIGNON	40
32 OZ.	PORTERHOUSE	60
16 OZ.	NEW YORK STRIP	36
16 OZ.	RIBEYE	38
32 OZ.	COWBOY STEAK	62
12 OZ.	BONE-IN VEAL CHOP	45

STEAK ACCOMPANIMENTS

- SHRIMP LEJON 20
- CRAB IMPERIAL 23
- BUTTER POACHED LOBSTER TAIL 28

SAUCES

BORDELAISE-GORGONZOLA CREAM-MAITRE d' HOTEL BUTTER

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

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