



STARTERS

LOBSTER BISQUE

HARVEYS BRISTOL SHERRY CREAM, CHIVES 16

STEAKHOUSE BIBB SALAD

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

TRADITIONAL CAESAR SALAD 9

AGED PARMESAN, HOUSEMADE CROUTONS

CRISPY CHICKEN LIVERS

BEET KETCHUP, SHAVED BRUSSELS 12

AUTUMN BURRATA

ROASTED BUTTERNUT SQUASH, APPLES, PEPITAS, REDUCED BALSAMIC 13

SEAFOOD COCKTAIL

JUMBO SHRIMP ea 5

COLOSSAL CRAB 1oz 6

PAN ROASTED SCALLOPS

CARAMELIZED BANANA, BERRY GASTRIQUE 18

FIRECRACKERS

BACON WRAPPED STUFFED JALAPENOS, CHIPOTLE AIOLI 15

GENEROUS SIDES 8

BACON WRAPPED ASPARAGUS
ROASTED MUSHROOMS
TWICE BAKED TRUFFLED POTATO
SMOKED GOUDA MAC & CHEESE
FRIED SWEET POTATO
WHIPPED POTATO
ROASTED ONIONS
CREAMED SPINACH

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



PLATES

PARMESAN ENCRUSTED SEABASS

GREEN BEANS, HERBED FINGERLING POTATO, TOMATO CREAM 45

BRAISED BEEF SHORTRIB

ROASTED ROOTS, WHIPPED POTATO, HORSERADISH CREAM 29

BUCATINI BOLOGNESE

TOASTED CRUMBS, HERBS, WARM BURRATA 28

SESAME-SOY GLAZED SALMON

SHOESTRING VEGETABLES, BLISTERED SHISITOS, FRIED STICKY RICE,
SWEET & SPICY VINAIGRETTE 28

BLACKENED BISTRO STEAK

SMOKED BLEU CHEESE, ROASTED BRUSSELS, WHIPPED BUTTERNUT
SQUASH 34

PAN ROASTED EUROPEAN CHICKEN BREAST

GNOCCHI, PEAS, CARROTS, MAITAKE, NATURAL JUS 27

BAKED HANDCUT VEAL CHOP

CHARRED PEPPERS, ONIONS, SPINACH, BAKED CHEESE CURDS, WHIPPED
POTATO, DEMI 42

RAISING THE STEAKS

8 OZ.	FILET MIGNON	38
12 OZ.	FILET MIGNON BONE IN	52
16 OZ.	NEW YORK STRIP	36
16 OZ.	RIBEYE	38
32 OZ.	COWBOY STEAK	60

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