



## **STARTERS**

### **STEAKHOUSE SALAD**

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

### **FRUIT & NUT SALAD**

VARIOUS FRUITS & NUTS, MIXED GREENS, RICOTTA SALATA, BROWN BUTTER VINAIGRETTE 12

### **HAND PULLED MOZZARELLA**

SHAVED VEGETABLES, BEET EMULSION, MARCONA ALMONDS 13

### **SEAFOOD COCKTAIL**

CLASSIC PREPARATION 24

### **CLASSIC OYSTER STEW**

CREAM, BUTTER, SHALLOTS, LOVE 12

### **HOISIN GLAZED BEEF RIBS**

SHAVED CARROTS, SESAME SEEDS 17

### **TEMPURA LOBSTER TAILS**

AVOCADO CREMA, BLACK BEANS 18

### **BACON WRAPPED SCALLOPS**

RED DRAGON GRITS, BLISTERED SHISHITOS, CHIPOTLE BUTTER 16

### **TRADITIONAL CAESAR SALAD**

PREPARED TABLESIDE 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 TUNA**

CHARRED CAULIFLOWER, LENTILS, CHORIZO CASHEW VINAIGRETTE 36

### **CIDER BRINED CHICKEN "UNDER THE BRICK"**

ROASTED CIPOLLINI JUS 27

### **BRAISED PORK SHANK**

HOMINY, BACON, TOMATO, GREENS 28

### **HERB ROASTED SALMON**

SWEET POTATO, FLAT BEANS, SAFFRON JUS, LEAVES & SPROUTS 28

### **GLAZED BEEF SHORTRIB**

TURNIP, CARROT, FINGERLING POTATO, SNIP WHIP 30

### **SLOW COOKED LAMB SHANK**

BRUSSELS, APPLE, KABOCHA, SMOKED BLEU CHEESE 35

### **RAISING THE STEAKS**

8 OZ.	FILET MIGNON	38
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 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**