

## Starters

### LOBSTER BISQUE

sherry cream 16/16.48

### FRENCH ONION SOUP

signature onion blend, fontina, mozzarella 12/12.36

### JUMBO SHRIMP COCKTAIL

4pcs, horseradish cocktail sauce 20/20.60

### THICK CUT BACON

maple bourbon glaze, sesame apple-carrot slaw 16/16.48

### CLAMS CASINO

whole baked clams, bacon, peppers, garlic butter, herb panko crumble 17/17.51

### CHICKEN MEATBALLS

hoisin glaze, sesame apple-carrot slaw 16/16.48

### SHRIMP SPRING ROLLS

southwest style grilled shrimp, cheddar, black beans, scallions, cajun spiced remoulade dip 20/20.60

### TORCHED BURRATA TOAST

molten burrata, grilled pear, grape tomatoes, pistachios, prosciutto chips, honey balsamic drizzle, rustic bread 17/17.51

### FRIED CALAMARI

flour-corn meal coated, zesty marinara, lemon aioli 18/18.54

### TUNA TARTARE

ahi tuna, avocado, sriracha mayo, yuzu soy, toasted sesame, mango pico de gallo, truffle oil, wonton chips 19/19.57

## Salads

### CLASSIC CAESAR

romaine hearts, shaved parmesan, garlic croutons, classic caesar dressing 15/15.45

### GOAT CHEESE

mixed greens, dried cranberries, grilled pears, brown sugar glazed walnuts, raspberry vinaigrette 16/16.48

### CHOPPED ROASTED BEET

baby arugula, orange supremes, candied pistachios, pickled red onion, feta, honey citrus vinaigrette 15/15.45

### BLT WEDGE

grilled romaine heart, bacon, gorgonzola, tomato, red onion, light italian dressing 16/16.48

### ADD TO ANY SALAD

chicken 9 | salmon 13 | steak 15 | shrimp 14 | tuna 15

## For the Table

### CRISPY BRUSSEL SPROUTS

general tso sauce, toasted sesame seeds, cashews 12/12.36

### TRUFFLE PARMESAN FRENCH FRIES

garlic aioli 11/11.33

### CREAMY SPINACH AU GRATIN

gorgonzola, house made potato chips 13/13.39

TRUFFLE MAC & CHEESE 13/13.39 w/lobster 36/37.08

## Mains

INCLUDES MARKET VEGETABLE MEDLEY

### CHICKEN BRUSCHETTA

crispy or grilled, cool salad of tomato, red onion, basil, fresh mozzarella, arugula, balsamic fig glaze, potato croquette 29/29.87

### MACADAMIA CRUSTED SALMON

pineapple-mango salsa, saffron risotto 36/37.08

### SHORT RIB

boneless short rib, cabernet wine braised, roasted garlic mashed potato 36/37.08

### DUCK

orange-honey lacquered, sweet potato mashed 35/36.05

### SESAME CRUSTED AHI TUNA

crispy rice noodles, ginger-soy glaze, rice pilaf 34/35.02

### SHRIMP & SCALLOPS

seasoned breadcrumbs, lobster cream sauce, saffron risotto 39/40.17

### THREE PAISANOS

penne pasta, sautéed shrimp, grilled chicken, sausage, cherry tomatoes, evoo, garlic, shaved parmesan 29/29.87

### LOBSTER PASTA

gemelli pasta, lobster meat, grilled shrimp, pancetta, tomato vodka cream sauce 39/40.17

## Steaks & Chops

INCLUDES MARKET VEGETABLE MEDLEY | CHOICE OF SIDE | STEAK SAUCE

MARINATED SKIRT STEAK 43/44.29

10oz. FILET MIGNON 55/56.65

14oz. NY STRIP 51/52.53

### STEAK SAUCE OPTIONS

AU POIVRE | BÉARNAISE | PORT WINE DEMI GLAZE | HOUSE STEAK SAUCE

### NEW ZEALAND RACK OF LAMB

pistachio crusted, port wine reduction 44/45.32

### STUFFED PORK CHOP

lightly breaded boneless chop, fontina cheese, prosciutto, mushrooms, madeira sauce 29/29.87

### - PRIME RIB FRIDAY & SATURDAY -

INCLUDES MARKET VEGETABLE MEDLEY  
GARLIC MASHED POTATOES

QUEEN CUT 16oz. 58/59.74 | KING CUT 20oz. 66/67.98

## Sides 9

GARLIC MASHED

POTATO CROQUETTE

SWEET POTATO MASHED

RICE PILAF

FRENCH FRIES

## Greens 11 *ala carte*

GRILLED ASPARAGUS, 5 sub

CREAMED SPINACH, 6 sub

STEAMED BROCCOLI, 5 sub

SAUTEED SPINACH, 5 sub

BRUSSEL SPOUTS, 5 sub

Please note: the first price reflects a cash/debit discount, and the second price reflects a 3% non-cash/non-debit adjustment.

20% Gratuity is Added to Parties of Eight or More. | \$6 Entrée Sharing Fee. | Please Inform Your Server of any Allergies.

\*Consuming raw or undercooked meats, fish, shellfish or eggs increase your risk of food borne illness, especially if you have certain medical conditions.