

EXECUTIVE CHEF

Jordan Buendia



SOUS CHEF

Donald Burnett

APPETIZERS

GRILLED OCTOPUS	14	TUNA TATAKI	16
Pickled Pearl Onions, Duck Fat Potatoes, Romesco, Olives		Jicama Apple Slaw, Yuzu Vinaigrette	
JUMBO LUMP CRAB CAKE	18	BRULEE PORK BELLY	13
Pommery Mustard Butter, Petite Greens		Cauliflower Puree, Shaved Fennel, Poached Pear, Sweet Soy Glaze	
BEEF CARPACCIO* (<i>Filet Mignon</i>).....	13	SEARED SCALLOPS	14
Arugula, Horseradish Cream, Pickled Onion, Parmesan, Capers		Golden Raisin & Grape Mostarda, Crispy Speck, Carrot Peels	

ON THE ROCKS

SHRIMP COCKTAIL* 16

Cocktail Sauce

JUMBO LUMP CRAB* 17

Remoulade

HALF LOBSTER TAIL* 16

Mustard Aioli

RAW OYSTERS MKT*

East Coast - West Coast

Half Dozen / Dozen

Cucumber Mignonette

SEAFOOD PLATTER* 68

Traditional Accompaniments

BUTCHER BLOCK



CURED & AGED MEATS,
ARTISANAL CHEESE & ACCOMPANIMENTS

Small 15 | Large 26

LOBSTER BISQUE WITH COGNAC CREAM 11

SALADS

LOCAL GREENS..... **10**

Radish, Hearts of Palm, Feta, Pommery Mustard Vinaigrette

HEIRLOOM SALAD..... **10**

Heirloom Tomatoes, Cucumbers, Green Peppers, Red Onions,
Greek Feta, Olives, Red Wine Vinegar

THE WEDGE..... **12**

Heirloom Tomatoes, Bacon Jam, Chives, Bleu Cheese Dressing

CLASSIC CAESAR*..... **11**

Romaine, Parmigiano Reggiano, Homemade Croutons

Spicy Bacon Dressing plus 2

BURRATA..... **12**

Orange, Beets, Arugula, Radish, Balsamic Maple Glaze, Marcona Dust

BURGERS

*All Burgers served with
Parmesan Truffle Fries*

BLACK & BLUE 18

Black Angus, Bleu Cheese Crumbles,
Bacon Jam, Brioche

STEAK SANDWICH 18

Shiitake Mushroom, Carmelized Onion,
Beemster Gouda, Ciabatta

**Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

**There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.*

STEAKS

GRASS FED FILET MIGNON 7 oz.....	39
PETITE FILET MIGNON 7 oz.....	39
FILET MIGNON 10 oz.....	48
NY STRIP 14 oz.....	44
RIBEYE 16 oz.....	49
DRY AGED COWBOY RIBEYE 45 day - 20 oz.....	64
DRY AGED PORTERHOUSE 45 day - 40 oz.....	98

CHEF'S FAVORITES

MISO COD.....	36
Baby Bok Choy, Shiitake Mushroom, Rice Puff, Ginger Miso	
SEASONAL FISH.....	MKT
Fingerling Potatoes, Seasonal Foraged Mushrooms, Charred Corn, Orange Saffron Butter	
LOBSTER AMERICANA.....	28
Spicy Lobster Cognac Cream, Lobster, Fresh Tagliatelle, Tarragon	
GEORGES BANK SEA SCALLOPS.....	36
Jerusalem Artichoke, Baby Kale, Black Truffle Agrodulce	
ROASTED DUCK.....	30
Quinoa, Charred Cherries, Confit Duck Cigar, Ginger Port Reduction	
RACK OF LAMB.....	40
Roasted Vegetables, Farro, Tarragon Veal Jus	
PORK CHOP (Southeastern Family Farms).....	34
Brussel Sprouts, Roasted Apples, Bourbon Glaze	



STEAK ENHANCEMENTS

Indulgent additions to your steak

BÉARNAISE 5
AU POIVRE 5
TRUFFLE BUTTER 9
BLUE CHEESE BUTTER BRÛLÉE 8
OSCAR STYLE JUMBO LUMP CRAB 12
THE SIGNATURE 16
Lemon-Thyme-Butter Poached Half Maine Lobster Tail

TO SHARE



ROASTED MUSHROOMS 8/11
GRILLED JUMBO ASPARAGUS 10
CREAMLESS CORN MASH 7/10
MAC & CHEESE 7/10
LOBSTER MAC & CHEESE 12/18
ROASTED VEGETABLES 7/10
CREAMED SPINACH 6/9
TWICE BAKED POTATO 10
WHIPPED POTATOES 6/9
PARMESAN TRUFFLE FRIES 9