

☉ POPS	9.	SOUP of the DAY	5.
<i>Kobe & Prime Beef, Blue Cheese & Bacon Bites</i>		LOBSTER CORN CHOWDER	8.
☉ SAMPLER	12.	AHI TUNA- SM. 9.	Lrg. 15.
<i>Three Oyster Rockefeller, Two ☉ Pops</i>		<i>Black Garlic Puree, Burnt Orange Oil, Wonton Crisps</i>	
DUCK WONTON NACHOS	12.	COLOSSAL SHRIMP COCKTAIL	15.
<i>Confit Duck, Mandarin Orange Salsa</i>		<i>Traditional & White Cocktail Sauce</i>	
☉ FLAT BREAD	10.	FRIED OYSTERS ROCKEFELLER	12.
<i>Our Chefs Daily Preparation</i>		<i>Baked w/ Cream Spinach, Bacon, Asiago Cheese</i>	
SWEET & SOUR CALAMARI	11.	PORK POTSTICKERS -	9.
<i>Thai Sweet & Sour Sauce, Chili Paste, Scallions</i>		<i>Ginger-Soy Sauce</i>	
PARMESAN COD CAKE	9.	PORK BAO (STEAM BUNS)	12.
<i>Creole Remoulade</i>		<i>Crispy Pork Belly, Pickled Daikon & Carrot & Cilantro</i>	
CRISPY ORANGE CHICKEN	10.	THE CHIPS 6.	Add BACON 8.
		<i>Blue Cheese Sauce, Green Onion, Blue Cheese Crumbles</i>	

CHARCUTIERE & CHEESE- Chefs Selection of Meats & Cheeses w/ Traditional Accompaniments 16.		
WARMED SEAFOOD PLATTER- Colossal Stuffed Shrimp, Half Lobster Tail, Andouille Stuffed Clam & Oyster Rockefeller.		
18. for one guest	35. for two guest	15. additional per guest 3 or more

SALADS

☉ "WALDORF" SALAD	8.	☉ STACK	8.
<i>Romaine Lettuce, Pears & Apple, Ricotta Salata, Walnuts, Dried Cranberries, Poppy seed Dressing</i>		<i>Thick Sliced Tomato & Onion, Smoked Blue Cheese, Slab Bacon, House Vinaigrette</i>	
TRADITIONAL CAESAR w/ entree	4.	THE WEDGE	8.
<i>Homemade Croutons, Shaved Parmesan Cheese</i>		<i>Baby Iceberg, Tomato, Bacon, Green Onion, Blue Cheese Dressing & Crumbles or Buttermilk Ranch Dressing & Cheddar</i>	
MIXED GREENS w/ entree	4.	GREENLESS GREEK	8.
<i>Balsamic Vinaigrette, Roasted Squash and Celeric, Shaved Parmesan, Dried Black Figs</i>		<i>Tomato, Cucumber, Feta Cheese, Olives, Red Onion, Croutons, Greek Dressing</i>	

* HOUSE SPECIALS *

☉ LOBSTER MAC & CHEESE, 1/4 lb Lobster Mac 25. 1/2 lb Lobster 35.

KOBE & SHITAKE MUSHROOM MEATLOAF	22.
<i>Mashed Potatoes, Asparagus or Mac & Cheese</i>	
TENDERLOIN TIPS & FRITTES	26.
<i>House Marinated Tips, Truffled Parmesan Fries</i>	
SESAME AHI TUNA	24.
<i>Ramen Noodle Stir Fry, Tempura Asparagus, Black Garlic Puree, Shitake Mushroom Broth</i>	
DUCK DUO	28.
<i>Miniature Sweet Potato & Duck Sheppard's Pie, Sliced Duck Breast & Cranberry Brussels Sprouts</i>	

SCALLOPS & HOUSE BACON	32.
<i>Corn Pudding & Paprika Oil</i>	
SALMON	26.
<i>Spinach & Feta en Croute, Lobster Sherry Cream</i>	
PARMESAN CRUSTED ALASKAN COD	25.
<i>Andouille Jambalaya & Baby Shrimp Risotto</i>	
CORN BREAD STUFFED CHICKEN	22.
<i>Tomato & Braised Chicken Thigh Ragù</i>	
BRAISED BEEF SHORTRIBS	24.
<i>Truffled Cauliflower Puree, Parmesan Crisp</i>	

STEAKS* RACKS* CHOPS

THE FILETS

	8oz	12oz
CHARGRILLED	30.	38.
FILET & COLOSSAL SHRIMP	38.	46.
<i>Two Colossal Scampi Shrimp</i>		
FILET OSCAR	38.	46.
<i>Half Lobster Tail, Hollandaise, Asparagus</i>		
BLACK & BLUE	32.	40.
<i>Chargrilled, Blue Cheese Crusted, Demi Glaze</i>		
SMOTHERED & COVERED	34.	42.
<i>Blue cheese Crusted, Caramelized Onions, Au Poivre Sauce</i>		

Above Served with your choice of one side

* HAND CUT TO ORDER *

PRIME <u>or</u> AMERICAN KOBE NY STRIP			
12oz.	26./36.	16oz.	36./46.
24oz.	46./56.	32oz.	56./66.
COWBOY (Bone in Ribeye)		20-22 oz	45.
DOMESTIC RACK of LAMB			38.
AMERICAN KOBE BEEF BURGER		12 oz	15.
PORK COWBOY MILANESE		14 oz	24.
DAILY CHOP-Chefs Selection..			Market \$

Served with your choice of one side

THE SIDES 6.

MUSHROOMS & ONIONS	ASPARAGUS	ONION STRINGS	GREEN BEANS	MAC & CHEESE
SPICY GREEN BEANS	HOUSE FRIES	SWEET POTATO FRIES	PARMESAN FRIES	BAKED POTATO
SAUTÉ / CREAM SPINACH	CORN PUDDING	BRUSSEL SPROUTS w/ BACON	LOBSTER MAC & CHEESE (add \$6)	
MASHED POTATO'S-CHEDDAR, TRUFFLE, ROASTED GARLIC, CHEDDAR-BACON OR LOBSTER (add \$5)				

SAUCES 1. Au Poivre, Roasted Garlic Demi, Hollandaise or Béarnaise Sauce.

THE BUREAU OF FOOD PROTECTION ADVISES CONSUMERS AGAINST EATING UNDERCOOKED ANIMAL PRODUCTS

A 20% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE. SPLIT PLATE 5.00