

APPETIZERS & SALADS

ROASTED CORN & CRAB BISQUE	8.
CHEF'S SOUP of the DAY	6.
POPS	9.
<i>Kobe & Prime Beef, Blue Cheese & Bacon Bites</i>	
SAMPLER	12.
<i>Three Oyster Rockefeller, Two Pops</i>	
DUCK LOLLIPOPS	12.
<i>Sweet Ginger Chili Glaze, Kohlrabi Slaw</i>	
FLAT BREAD	10.
<i>Our Chefs Daily Preparation</i>	
ESCARGOT	12.
<i>Garlic Butter, Croutons, Cheese Smothered</i>	

AHI TUNA-	SM. 9.	Lrg. 15.
<i>Blackened, Wakame Salad, Hoisin Aioli</i>		
COLOSSAL SHRIMP COCKTAIL	16.	
<i>Traditional Cocktail & Horseradish Marmalade Sauce (additional pieces 5.00 ea.)</i>		
THE CHIPS	6.	Add BACON 8.
<i>Blue Cheese Sauce, Green Onion, Blue Cheese Crumbles</i>		
FRIED OYSTERS ROCKEFELLER	12.	
<i>Baked w/ Cream Spinach, Bacon, Asiago Cheese</i>		
PORK POTSTICKERS	9.	
<i>Ginger-Soy Sauce</i>		
ORANGE CHICKEN	12.	
<i>Mandarin Orange, Sweet & Spicy Sauce</i>		

CHILLED SEAFOOD PLATTER- Colossal Shrimp, Half Lobster Tail, Oysters on the Half, Crab Cocktail		
18. for one guest	35. for two guest	16. additional per guest 3 or more

HARVEST
Roasted Red & Yellow Beets, Feta, Candied Walnuts, Shaved Red Onion, Pomegranate Vinaigrette

THE "BABY" WEDGE
Baby Iceberg, Tomatoes, Bacon, Green Onion, Blue Cheese Dressing and Crumbles or Ranch Dressing & Cheddar

8. **MIXED GREENS** w/ entree 4. 7.
Balsamic Vinaigrette, Sunflower Seeds, Sandwich NH Cheddar, Dried Figs

8. **TRADITIONAL CAESAR** w/ entree 4. 7.
Homemade Croutons, Shaved Parmesan Cheese

8. **GREENLESS GREEK** 8.
Cucumber, Tomato, Feta, Olives, Onion, Croutons, Greek Dressing

HOUSE SPECIALS

KOBE & SHITAKE MEATLOAF 22.
Sriracha Brown Sugar Glaze, Cheddar Mashed, Asparagus or with our House Mac & Cheese

TENDERLOIN TIPS & FRITES* 24.
House Marinated, Parmesan-Scampi Fries, Green Beans

AHI TUNA * 24.
Shrimp & Kohlrabi Stir-Fry, Tempura Asparagus, Hoisin & Sriracha Aioli's

LOBSTER MAC & CHEESE.
¼ lb Lobster Mac 25. ½ lb Lobster 35.

SCALLOPS* 32.
Lobster Ravioli, Roasted Corn-Crab Cream Sauce

CONFIT PORK SHANK 24.
All Natural Pork, Au Gratin Potato, Green Beans

SALMON * 26.
Asparagus & Parmesan Risotto Cake, Crab, Hollandaise

RISOTTO CARBONARA 26./34.
Chicken-Grilled Chicken, Peas & Apple Smoked Bacon
Seafood-Half Lobster Tail, Scallops, Shrimp, Bacon & Peas

STEAKS* RACKS* CHOPS* FOWL

THE FILETS		
	<u>8oz</u>	<u>12oz</u>
CHARGRILLED	30.	38.
FILET & COLOSSAL SHRIMP	38.	46.
<i>Two Colossal Scampi Shrimp</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>		
<i>Served with your choice of one side</i>		

* HOUSE CUT *	
PRIME and AMERICAN KOBE NY STRIP	
12oz. 26./36. 16oz. 36./46. 24oz. 46./56. 32oz. 56./66.	
COWBOY (Bone in Ribeye)	24 oz 44.
DOMESTIC RACK of LAMB	40.
AMERICAN KOBE BEEF BURGER	12 oz 16.
ROAST HALF CHICKEN	22.
<i>Served with your choice of one side</i>	

OSCARS 8. / 16.
Add a Half or a Full Maine Lobster Tail to any Steak, w/Asparagus & Hollandaise

THE SIDES 6.

MUSHROOMS & ONIONS ONION STRINGS GREEN BEANS MAC & CHEESE CREAM SPINACH
SWEET POTATO FRIES PARMESAN FRIES HOUSE FRIES ASPARAGUS SAUTÉ SPINACH
POTATO'S - BAKED, MASHED, CHEDDAR, ROASTED GARLIC, LOBSTER (add \$ 4) or Au GRATIN POTATO
OUR FAMOUS LOBSTER MAC & CHEESE (add \$6) ROASTED BRUSSEL SPROUTS w/ BACON

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

STEAK TEMPERATURES		
<u>PITTSBURG</u> - Very Red, Cold Center	<u>RARE</u> -Red, Cool Center	<u>MEDIUM RARE</u> -Red, Warm Center
<u>MEDIUM</u> - Pink, Hot, Center	<u>MEDIUM WELL</u> - Dull Pink Center	<u>WELL DONE</u> -Not Recommended

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