



STEAKS & SEAFOOD

Where the Classics Become New Again.....

APPETIZERS

FROM THE SEA

COLOSSAL SHRIMP COCKTAIL 15

Additional Pieces 5 Ea

WARMED OR CHILLED 16

MAINE LOBSTER TAIL

CHILLED RAW OYSTERS- MARKET

Chefs Daily Selection

SHRIMP SCAMPI TOAST POINTS 16

Scampi Butter, Toast Points, Fresh Herbs

CALAMARI 11

Thai Sweet & Sour Sauce, Sriracha, Scallions

LUMP CRAB CAKE 12

Sweet Chili Sauce

AHI TUNA 15

Blackened, Wakame Salad,
Sweet Soy Reduction, Wasabi Greens

FRIED OYSTERS ROCKEFELLER 12

Baked with Cream Spinach, Bacon,
Asiago & Cheddar Cheese

CLASSICS

THE CHIPS 6 - ADD BACON 8

Blue Cheese Sauce, Green Onion, Blue
Cheese Crumbles

ORANGE CHICKEN 11

Mandarin Orange Sweet & Spicy Sauce

FOIE GRAS TOAST POINTS 15

Torchon of Foie Gras, Toast Points,
Cider Apple Compote, Luxardo Cherries

 POPS 10

American Kobe & Prime Beef, Blue
Cheese, Bacon Bits

ESCARGOT 12

Garlic Butter, Croutons, Cheese Smothered

FLAT BREAD 10

Our Chefs Daily Preparation

DUCK LOLLIPOPS 12

Sweet Ginger Chili Glaze, Quick Kimchi

PORK POTSTICKERS 9

Ginger Soy Sauce

SALADS & SOUP

NH LEF GREENS  8

Local Greens, Balsamic Vinaigrette, Sunflower Seeds, VT Cheddar, Dried Black Figs

 WALDORF 8

Romaine, Pears, Apples, Ricotta Salata, Walnuts, Cranberries, Poppy Seed Dressing

CLASSIC CAESAR 7

Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing

BLUE CHEESE LETTUCE WEDGE 8

Roasted Tomatoes, Green Onion, Crisp Bacon & Blue Cheese Dressing

ROASTED TOMATO & BURRATA 8

Aged Balsamic Reduction, Kale Pesto, Toast Points

GREENLESS GREEK 8

Cucumber, Tomato, Feta, Olives, Onions, Croutons, Greek Dressing

NEW ENGLAND CLAM CHOWDER OR TRADITIONAL ONION SOUP 7

Local Clams, Potatoes, Cream / Sherry & Five Onion Soup, Grill Cheese

FROM THE GRILL

FILET MIGNON

8 oz. 35 12 oz. 43

WAGYU BEEF BURGER

10 oz. 16

“TOMAHAWK” PORK CHOP

Compart Family Farms Duroc Pork
22 oz. 28

RACK OF LAMB

Mustard, Panko & Gremolata Encrusted
Half Rack 24 Full Rack. 38

BONE-IN RIBEYE

“THE COWBOY”

22 oz. 45

PRIME STRIP

12 oz. 30 16 oz. 36 24 oz. 46

WAGYU-AMERICAN KOBE STRIP

12 oz. 40 16 oz. 46 24 oz. 56

From the Grill accompanied by choice of side.

Lobster Mac add 5

Black & Blue-Blue Cheese, Demi Glace 3

Truffled -Topped with Truffle Butter 2

Smothered & Covered- Blue Cheese,
Caramelized Onion, Au Poivre Sauce 4

DINNER ENTREES

ROASTED HALF CHICKEN 23

Natural Chicken, Roasted Leeks, Fingerlings

KOBE & SHITAKE MUSHROOM

MEATLOAF 22

Sriracha Brown Sugar Glaze, Cheddar Mashed,
Asparagus or Our House Mac & Cheese

SCALLOPS 32

White Grits, Tasso Ham, Creole Butter

SALMON 26

Cauliflower & Asparagus “Risotto”, Kale Pesto

LOBSTER MAC & CHEESE

¼ lb Lobster 25 ½ lb Lobster 35

STEAK HOUSE TIPS & FRITES 25

House Marinated, Parmesan-Garlic Fries

AHI TUNA 25

Shrimp Fried Rice, Tempura Broccolini, Kimchi

SEAFOOD CARBONARA 32

Half Maine Lobster Tail, Scallops,
Shrimp, Bacon, Peas, Spinach Fettuccini

Lobster/Crab Oscar 8

Foie Gras 12

Shrimp Scampi 10

Béarnaise 2

Maine Lobster Tail 16

Hollandaise 2

Au Poivre Sauce 2

Demi Glace 1

SIDES

POTATOES 7

Baked * House/Sweet Fries * Parmesan Garlic Fries * Au Gratin * Loaded Twice Baked

VEGETABLES 7

Mushroom & Onion * Green Beans * Brussel Sprouts w/ Bacon * Cauliflower Gratin
Broccolini * Asparagus * Cheddar Grits

THE CLASSICS 7

Asparagus w/ Hollandaise * Onion Strings * Cream or Sauté Spinach * House Mashed

MAC & CHEESE

Truffled 8

Lobster 12

The “Original” 7