



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

STUFFED LITTLENECK CLAMS 11  
Bacon, Breadcrumbs, Peppers & Cheese

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

 POPS 10  
American Kobe & Prime Beef,  
Bacon & Blue Cheese

ESCARGOT 12  
Garlic Butter, Croutons, Cheese Smothered

FLAT BREAD 10  
Our Chefs Daily Preparation

DUCK WINGS 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

Tomatoes, Green Onion, Crisp Bacon & Blue Cheese Dressing

ROASTED TOMATO & BURRATA 8

Aged Balsamic Reduction, 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

## AMERICAN KOBE BEEF BURGER

10 oz. 16

## “TOMAHAWK” PORK CHOP COMPART FAMILY FARMS DUROC PORK

22 oz. 28

## RACK OF LAMB

Half Rack 24                      Full Rack. 38

## BONE-IN RIBEYE

### “THE COWBOY”

22 oz. 45

## “PRIME” NY 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*

# DINNER ENTREES

## ROASTED HALF CHICKEN 23

Leek Cream, Fingerlings, NH Mushrooms

## AMERICAN KOBE & SHITAKE 22 MUSHROOM MEATLOAF

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

## DAY BOAT SCALLOPS 32

Cauliflower & Tasso Ham Au Gratin

## 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

**Black & Blue-Blue** Cheese, Demi Glace 3

**Truffled** -Topped with Truffle Butter 2

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

**Lobster/Crab Oscar** 8

**Shrimp Scampi** 10

**Maine Lobster Tail** 16

**Au Poivre Sauce** 2

**Foie Gras** 12

**Béarnaise** 2

**Hollandaise** 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 Au Gratin \* Asparagus \* Broccolini

## THE CLASSICS 7

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

## MAC & CHEESE

Truffled 8

Lobster 12

The “Original” 7