

APPETIZER

- AHI TUNA POKE* 17
Sushi Style, Mango Salsa, Crispy Wonton,
Sriracha, Wasabi Emulsion
- COLOSSAL SHRIMP COCKTAIL 18
Additional Pieces 6 Ea
- FLASH FRIED OYSTERS* 18
OR
OYSTERS ROCKEFELLER 20
Fried Oysters, Creamed Spinach, Bacon,
Asiago & Cheddar Cheese
- MARYLAND BLUE CRABCAKE 21
Spicy Mustard Aioli
- ESCARGOT 15
Cheese Gratin, Toast Points, Scampi Butter



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APPETIZERS

- PORK POTSTICKERS 14
Five Potstickers, Ginger-Sesame-Soy Sauce
- POPS 15
Wagyu, Blue Cheese & Bacon, Chipotle Aioli
- LOCAL BUTTER BOARD 15
Daily Accompaniments, Buttermilk Biscuits
- THE CHIPS 8 - ADD BACON 10
Blue Cheese Sauce & Crumbles, Green Onion
- WAGYU BEEF TATAKI* 21
Rare Seared, Wakame Salad, Pickled Ginger
- CRISPY ORANGE CHICKEN 14
Sweet Chili Mandarin Orange Sauce

SALADS

- LOCAL ORGANIC GREENS 10
Local Cheddar, Cherry Tomato, Red Onion, Cucumber, Toasted Pistachios, White Balsamic Vinaigrette
- ICEBERG WEDGE 12
Apple Smoked Bacon, Tomato, Green Onion, Blue Cheese Dressing & Crumbles or Ranch & Cheddar
- HOUSE CAESAR 10
Garlic & Herb Focaccia Croutons, Shaved Parmesan, Traditional Caesar
- WATERMELON 12
Cherry Tomato, Feta, Micro Arugula, Watermelon Radish, Balsamic Reduction, Pesto

ENHANCEMENTS

- 3 SHRIMP 18 TENDERLOIN TIPS* 14 CHICKEN BREAST 12 AHI TUNA* 17 GRILLED SALMON* 17

STEAKS & CHOPS

SERVED WITH CHOICE OF ONE SIDE

- PRIME RIBEYE*
20 oz 48.
- PRIME NY STRIP*
12 oz 35
16 oz 42
24 oz 55
- FILET-CENTER CUT*
8 oz 38
12 oz 48
- DRY AGED "TOMAHAWK"
DUROC PORK CHOP*
20 oz 40
- PORTERHOUSE*
24 oz MARKET

SIDES 8

- JUMBO BAKED POTATO
SAUTÉED SPINACH
MAC & CHEESE
JUMBO ASPARAGUS
BRUSSELS SPROUTS W/ BACON
CAULIFLOWER AU GRATIN
PARMESAN GARLIC FRIES
YUKON GOLD WHIPPED POTATO
TRUFFLE WHIPPED POTATO +2
GREEN BEANS
LOBSTER MAC & CHEESE +8

ON THE SIDE

- DEMI GLAZE 2 BEARNAISE 3
AU POIVRE 3 HOLLANDAISE 2

ON THE TOP

- LOBSTER OSCAR 18
SHRIMP SCAMPI 15
MUSHROOMS 4
SAUTÉED ONIONS 4
BLUE CHEESE CRUSTED 3
BLUE CHEESE CRUST & DEMI 5
BLUE CHEESE, SAUTÉED ONIONS, AU POIVRE 8

SPECIALS

- ROAST PRIME RIB OF BEEF
Creamy Horseaddish Mashed Potato
Jumbo Asparagus
- SEAFOOD RISOTTO
Shrimp, Scallops, Lobster, Scampi
Risotto, Chive Oil
- FRESH CATCH
Our Chefs Daily Preparation
- LOBSTER MAC & CHEESE
¼ lb lobster meat 30
½ lb lobster meat 60
- SESAME CRUSTED AHI TUNA* 34
Wakame Vegetable Salad, Wasabi
Emulsion, Caramel Soy, Crispy Wonton
- DAY BOAT SCALLOPS* 42
Grilled Corn Succotash, Lime Crema
- PAN SEARED SALMON* 27
Lemon Scented Cous-Cous, Roasted
Cherry Tomato & Broccolini
- ROAST HALF CHICKEN 25
Whipped Yukon Gold Potato,
Roasted Trumpet Mushrooms,
Port Wine Gravy

TEMPS

- PITTSBURG- COLD RAW CENTER
RARE- COOL RED CENTER
MED. RARE- WARM RED CENTER
MEDIUM- WARM PINK CENTER
MED. WELL- HOT SLIGHTLY PINK CTR

GM. JIM HILDRETH
MGR. TYLER HOOFF

*Consuming any of the above meat, poultry, seafood or eggs raw or undercooked may increase your risk of foodborne illness.
Please inform your server of any allergies.

CHEF SETH LIVERSIDGE