Hours Monday - Thursday: 11 a.m. - 10 p.m Friday & Saturday.: 11 a.m. - 11 p.m.

APPETIZERS

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LOBSTERCARGOT MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS NUESKE BACON - TRIPLE CUT TUNA TARTARE *

FILET SLIDERS Scallops Wrapped in Bacon

CHICAGO CUT

PRIM	E ST	EAKS

- WE SERVE CERTIFIED USDA 100% PRIME BEEF DRY AGED FOR 35 DAYS & BUTCHERED ON SITE. FILET MIGNON (8 OZ.) 63 NY STRIP 67
- NY Strip Bone-In Ribeye

37

21

- 27 | Bone-In Ribey 19 | Bone-In Filet
- 28 PORTERHOUSE

WELCOME!

To maintain a safe dining environment & accommodate upcoming reservations, we have allotted a 1.5 hour limit for your dining experience. Thank you!

SHELLFISH

77

85

85

Jumbo Shrimp Cocktail	
Half Shell Oysters *	
1/2 dz. East Coast *	24
1/2 dz. West Coast *	24

SOUP Split Pea Gazpacho	Cup/Bowl 11/13 11/13	SEAFOOD Cedar Plank Faroe Island Salmon * mustard glaze, petite kale & brussel sprout salad	41
Soup of the day	11/13	Maryland Crabcakes spinach salad & lemon remoulade	35
SALADS Wedge Salad	23	Chilean Sea Bass miso glaze, yuzu sauce & spinach	57
BACON LARDONS & MAYTAG BLUE CHEESE CAESAR SALAD *	17	Walleye Pike * Almond Parmesan Crust	47
House Salad Kale & Quinoa	13 19	Dover Sole	МКТ
Heirloom Tomato & Burrata	25	SIDES	
LARGE SALADS Ahi Tuna Salad* Seafood Salad * Lobster Salad Cobb Salad with Chicken Steak Salad *	41 37 27/54 27	House Made French Fries add parmesan truffle Whipped Potatoes Brussel Sprouts with bacon lardons & maple syrup Broccoli	13 19 13 15 14
	35	SAUTÉED OR STEAMED	
SANDWICHES Steak Sandwich * Burger USDA Prime * Grouper Sandwich - Cajun Dusted	29 21 25	Asparagus sautéed or steamed Spinach sautéed or steamed	17 14
Chicken BLT	25 21	Fresh Shucked Corn	15
Maine Lobster Roll	35	CREAMED SPINACH	16
GROUPER TACOS - CAJUN DUSTED (3)	25	French Green Beans Almondine	14

DESSERTS

YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS