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

# **APPETIZERS**

### LOBSTERCARGOT MAINE LOBSTER TAIL PIECES IN GARLIC **BUTTER WITH HAVARTI & CROSTINIS**

### NUESKE BACON - TRIPLE CUT TUNA TARTARE \* FILET SLIDERS SCALLOPS WRAPPED IN BACON

## CUID

SOUP	Cup/Bowl	SEAFOOD
Split Pea	11/13	Cedar Plank Faroe Island Salmon *
Butternut Squash	11/13	MUSTARD GLAZE, PETITE KALE & BRUSSEL SPROUT SALAI
Soup of the day	11/13	Maryland Crabcakes
		SPINACH SALAD & LEMON REMOULADE
SALADS		Chilean Sea Bass
Wedge Salad	23	MISO GLAZE, YUZU SAUCE & SPINACH
BACON LARDONS & MAYTAG BLUE CHEESE		Alaskan Halibut *
Caesar Salad *	17	Cauliflower Purée, Browned Orange Citrus Butt
House Salad	13	PISTACHIO BREADCRUMBS
Kale & Quinoa	19	Dover Sole
Heirloom Tomato & Burrata	25	
LARGE SALADS		SIDES
	·-	House Made French Fries
Ahi Tuna Salad*	41	ADD PARMESAN TRUFFLE
SEAFOOD SALAD *	37	Whipped Potatoes
LOBSTER SALAD	27/54	Brussel Sprouts
COBB SALAD WITH CHICKEN	27	WITH BACON LARDONS & MAPLE SYRUP
Steak Salad *	35	Broccoli
SANDWICHES		SAUTÉED OR STEAMED
STEAK SANDWICH *	29	Asparagus
BURGER USDA PRIME *	29	SAUTÉED OR STEAMED
GROUPER SANDWICH - CAJUN DUSTED	25	Spinach
CHICKEN BLT	23	SAUTÉED OR STEAMED
Maine Lobster Roll	35	Fresh Shucked Corn
GROUPER TACOS - CAJUN DUSTED (3)	25	CREAMED SPINACH
GROUPER TACUS - CAJUN DUSTED (3)	25	French Green Beans Almondine

## WELCOME!

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

	100% Prime Beef dry	SHELLFISH Jumbo Shrimp Cocktail	27
FOR 35 DAYS & BU	JTCHERED ON SITE.	Half Shell Oysters *	
INON (6 02.)	63 67	1/2 dz. East Coast *	24
RIBEYE	77	1/2 dz. West Coast *	24
-ILET DUSE	85 85		
JUSE	60		
Cup/Bowl	SEAFOOD		
11/13	Cedar Plank Faroe I		41
11/13	,	KALE & BRUSSEL SPROUT SALAD	
11/13	MARYLAND CRABCA SPINACH SALAD & LEMO		35
	CHILEAN SEA BASS	N REMOULADE	57
23	MISO GLAZE, YUZU SAUC	CE & SPINACH	57
17	Alaskan Halibut *		45
17 13	Cauliflower Purée, B pistachio breadcrume	rowned Orange Citrus Butter Sauce,	
19	DOVER SOLE		мкт
25			
	SIDES	_	
41	House Made Frence Add parmesan tri		13 19
37	WHIPPED POTATOES		••
27/54	BRUSSEL SPROUTS		13 15
27	WITH BACON LARDONS &	& MAPLE SYRUP	15
35	Broccoli		14
	SAUTÉED OR STEAMED		
29	<b>Asparagus</b> sautéed or steamed		17
21	SPINACH		14
25	SAUTÉED OR STEAMED		1-4
21	Fresh Shucked Co	RN	15
35 25	CREAMED SPINACH		16
23			7.4

### DESSERTS YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS

CHICAGO CUT

S T E A K H O U S E

WE SERVE CERTIFIED USDA 100

FILET MIGNON (8 OZ.)

**BONE-IN RIBEYE** 

BONE-IN FILET

Porterhouse

NY STRIP

AGED FOR 35 DAYS & BUTCH

37

21

27

19

28

\* Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness. Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs. Please make allergies known to your server. 14