Hours Monday - Thursday: 11 am - 10 pm Friday: 11 am - 11 pm | Saturday: 4 pm - 11 pm

## **APPETIZERS**

LOBSTERCARGOT		
Maine lobster tail pieces in garlic		
BUTTER WITH HAVARTI & CROSTINIS		
NUESKE BACON – TRIPLE CUT		
TUNA TARTARE *		
FILET SLIDERS		



## COUD

SOUP SPLIT PEA GAZPACHO SOUP OF THE DAY FRENCH ONION SALADS WEDGE SALAD	Cup/BowL 12/14 12/14 12/14 17 25	SEAFOOD CEDAR PLANK FAROE ISLAND SALMON * MUSTARD GLAZE, PETITE KALE & BRUSSEL SPROUT SALAD MARYLAND CRABCAKES SPINACH SALAD & LEMON REMOULADE GRILLED BRANZINO LEMON BUTTER CAPER SAUCE
BACON LARDONS & MAYTAG BLUE CHEESE CAESAR SALAD * HOUSE SALAD KALE & QUINOA HEIRLOOM TOMATO & BURRATA	19 15 21 27	CHILEAN SEA BASS MISO GLAZE, YUZU SAUCE & SPINACH PAN-SEARED ALASKAN HALIBUT LEMON CAPER SAUCE, BABY HEIRLOOM TOMATOES, GRILLED ARTICHOKES, BASIL DOVER SOLE
LARGE SALADS AHI TUNA SALAD <sup>*</sup> SEAFOOD SALAD <sup>*</sup> LOBSTER SALAD COBB SALAD WITH CHICKEN STEAK SALAD <sup>*</sup>	45 41 30/60 30 40	SIDES HOUSE MADE FRENCH FRIES ADD PARMESAN TRUFFLE WHIPPED POTATOES BRUSSEL SPROUTS WITH BACON LARDONS & MAPLE SYRUP BROCCOLI
SANDWICHES STEAK SANDWICH * BURGER USDA PRIME * GROUPER SANDWICH - CAJUN DUSTED CHICKEN BLT MAINE LOBSTER ROLL GROUPER TACOS - CAJUN DUSTED (3)	35 24 28 23 39 27	SAUTÉED OR STEAMED ASPARAGUS GRILLED OR STEAMED SPINACH SAUTÉED OR STEAMED FRESH SHUCKED CORN CREAMED SPINACH GREEN BEANS TERIYAKI

CHICAGO CUT

**PRIME STEAKS** 

WE SERVE CERTIFIED USDA 100% PRIME BEEF DRY

AGED FOR 35 DAYS & BUTCHERED ON SITE.

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FILET MIGNON (8 OZ.)

BONE-IN RIBEYE (26 OZ.)

BONE-IN FILET (16 OZ.)

PORTERHOUSE (24 OZ.)

NY STRIP (14 OZ.)

**KHOUSE** 

CE LEOOD

**SHELLFISH** 

65

73

84

93

93

JUMBO SHRIMP COCKTAIL

HALF SHELL OYSTERS \*

1/2 DZ. EAST COAST \*

1/2 DZ. WEST COAST \*

**STEAK ENTRÉES** 

FILET MEDALLIONS

**STEAK FRITES** 

## DESSERTS

## YOUR SERVER WILL DESCRIBE TODAY'S SELECTIONS

\* 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. 30

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