CHICAGO CUT					
APPETIZERS LOBSTERCARGOT MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS NUESKE BACON – TRIPLE CUT TUNA TARTARE * FILET SLIDERS BURGER SLIDERS CRAB & AVOCADO	40 23 30 24 19 37	<b>PRIME ST</b> WE SERVE CERTIFIED USDA AGED FOR 35 DAYS & BU FILET MIGNON (8 OZ.) NY STRIP (14 OZ.) BONE-IN RIBEYE (26 OZ BONE-IN FILET (16 OZ.) PORTERHOUSE (24 OZ.)	TEAKS 100% Prime Beef dry tchered on site. 65 73	SHELLFISH JUMBO SHRIMP COCKTAIL HALF SHELL OYSTERS * 1/2 DZ. EAST COAST * 1/2 DZ. WEST COAST * STEAK ENTRÉES FILET MEDALLIONS STEAK FRITES	30 26 26 43 43
SOUP SPLIT PEA BUTTERNUT SQUASH SOUP OF THE DAY FRENCH ONION		Cup/Bow∟ 12/14 12/14 12/14 12/14 17	MARYLAND CRABCAK SPINACH SALAD & LEMON	GER, SHIITAKE MUSHROOMS, TERIYAKI E <b>S</b> I REMOULADE	46 39
SALADS WEDGE SALAD BACON LARDONS & MAYTAG BLUE CHEESE CAESAR SALAD *		25 19	GRILLED MEDITERRAN OLIVE OIL, LEMON CAPEI CHILEAN SEA BASS MISO GLAZE, YUZU SAUC ALASKAN HALIBUT	R, PETITE GREEK SALAD	46 62 49
HOUSE SALAD KALE & QUINOA HEIRLOOM TOMATO & BURRATA LARGE SALADS		15 21 27	LEMON DILL BUTTER DOVER SOLE SIDES HOUSE MADE FRENCH		75 15
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	ADD PARMESAN TRU WHIPPED POTATOES BRUSSEL SPROUTS WITH BACON LARDONS & BROÇCOLI		21 15 17 16
SANDWICHES STEAK SANDWICH * BURGER USDA PRIME * GROUPER SANDWICH - CAJUN DUSTED		35 24 28	SAUTÉED OR STEAMED ASPARAGUS GRILLED OR STEAMED SPINACH SAUTÉED OR STEAMED		19 16
CLASSIC TURKEY CLUB MAINE LOBSTER ROLL GROUPER TACOS - CAJUN DUSTED (3)		23 39 27	FRESH SHUCKED COR CREAMED SPINACH GREEN BEANS TERIYA		17 18 16

## 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.