

CHICAGO CUT

STEAKHOUSE

APPETIZERS

LOBSTERCARGOT	40
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	23
TUNA TARTARE *	30
FILET SLIDERS	24
BURGER SLIDERS	19
CRAB & AVOCADO	37

SOUP

SPLIT PEA	
GAZPACHO	
SOUP OF THE DAY	
FRENCH ONION	

SALADS

WEDGE SALAD	
BACON LARDONS & MAYTAG BLUE CHEESE	
CAESAR SALAD *	
HOUSE SALAD	
KALE & QUINOA	
HEIRLOOM TOMATO & BURRATA	

LARGE SALADS

AHI TUNA SALAD*	45
SEAFOOD SALAD *	41
LOBSTER SALAD	30/60
COBB SALAD WITH CHICKEN	30
STEAK SALAD *	40

SANDWICHES

STEAK SANDWICH *	35
BURGER USDA PRIME *	24
GROUPER SANDWICH - CAJUN DUSTED	28
TURKEY BLT	23
MAINE LOBSTER ROLL	39
GROUPER TACOS - CAJUN DUSTED (3)	27

PRIME STEAKS

WE SERVE CERTIFIED USDA 100% PRIME BEEF DRY
AGED FOR 35 DAYS & BUTCHERED ON SITE.

FILET MIGNON (8 OZ.)	65
NY STRIP (14 OZ.)	73
BONE-IN RIBEYE (26 OZ.)	84
BONE-IN FILET (16 OZ.)	93
PORTERHOUSE (24 OZ.)	93

Cup/Bowl

12/14
12/14
12/14
17

25

19

15

21

27

SEAFOOD

NEW ZEALAND KING SALMON *	51
BLOOD ORANGE, MEYER LEMON CITRUS GLAZE, CEDAR PLANK	
MARYLAND CRABCAKES	39
SPINACH SALAD & LEMON REMOULADE	
GRILLED MEDITERRANEAN BRANZINO	46
OLIVE OIL, LEMON CAPER, PETITE GREEK SALAD	
CHILEAN SEA BASS	62
MISO GLAZE, YUZU SAUCE & SPINACH	
ALASKAN HALIBUT	49
LEMON DILL BUTTER	
DOVER SOLE	75

SIDES

HOUSE MADE FRENCH FRIES	15
ADD PARMESAN TRUFFLE	21
WHIPPED POTATOES	15
BRUSSEL SPROUTS	17
WITH BACON LARDONS & MAPLE SYRUP	
BROCCOLI	16
SAUTÉED OR STEAMED	
ASPARAGUS	19
GRILLED OR STEAMED	
SPINACH	16
SAUTÉED OR STEAMED	
FRESH SHUCKED CORN	17
CREAMED SPINACH	18
GREEN BEANS TERIYAKI	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.

5-14-2024