

CHICAGO CUT

STEAKHOUSE

APPETIZERS

LOBSTERCARGOT	42
MAINE LOBSTER TAIL PIECES IN GARLIC BUTTER WITH HAVARTI & CROSTINIS	
NUESKE BACON - TRIPLE CUT	25
TUNA TARTARE *	32
FILET SLIDERS	26
BURGER SLIDERS	21
CRAB & AVOCADO	39

SOUP

SPLIT PEA	13/15
BUTTERNUT SQUASH	13/15
SOUP OF THE DAY	13/15
FRENCH ONION	18

SALADS

WEDGE SALAD	27
BACON LARDONS & MAYTAG BLUE CHEESE	
CAESAR SALAD *	21
HOUSE SALAD	16
KALE & QUINOA	22
HEIRLOOM TOMATO & BURRATA	29

LARGE SALADS

AHI TUNA SALAD*	47
SEAFOOD SALAD *	43
LOBSTER SALAD	32/62
COBB SALAD WITH CHICKEN	32
STEAK SALAD *	42

SANDWICHES

STEAK SANDWICH *	37
BURGER USDA PRIME *	26
GROUPER SANDWICH - CAJUN DUSTED	30
TURKEY BLT	25
MAINE LOBSTER ROLL	41
GROUPER TACOS - CAJUN DUSTED (3)	29

PRIME STEAKS

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

FILET MIGNON (8 OZ.)	69
NY STRIP (14 OZ.)	77
BONE-IN RIBEYE (26 OZ.)	88
BONE-IN FILET (16 OZ.)	99
PORTERHOUSE (24 OZ.)	99

Cup/Bowl

SEAFOOD

NEW ZEALAND KING SALMON *	54
SOY, GINGER, AND WHOLE GRAIN MUSTARD GLAZE	
MARYLAND CRABCAKES	41
SPINACH SALAD & LEMON REMOULADE	
GRILLED MEDITERRANEAN BRANZINO	48
OLIVE OIL, LEMON CAPER, PETITE GREEK SALAD	
CHILEAN SEA BASS	66
MISO GLAZE, YUZU SAUCE & SPINACH	
ALASKAN HALIBUT	52
LEMON DILL BUTTER	
DOVER SOLE	75

SIDES

HOUSE MADE FRENCH FRIES	16
ADD PARMESAN TRUFFLE	22
WHIPPED POTATOES	16
BRUSSEL SPROUTS	18
WITH BACON LARDONS & MAPLE SYRUP	
BROCCOLINI	19
SAUTÉED OR STEAMED	
ASPARAGUS	20
GRILLED OR STEAMED	
SPINACH	17
SAUTÉED OR STEAMED	
FRESH SHUCKED CORN	18
CREAMED SPINACH	18
GREEN BEANS TERIYAKI	17

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.

11-15-2024