

STARTERS

JUMBO SHRIMP COCKTAIL

Brandy, Horseradish, Lemon

AHI TUNA TARTARE*

Wasabi Mayo, Sesame Lavash, Avocado

PAN SEARED SCALLOPS*

Sweet Corn Espuma, Fava Beans, Chorizo, Lemon

SIGNATURE CRAB CAKE

Lemon Pepper Aioli, Pickled Radish, Baby Lettuce

THE STEAKHOUSE "WEDGE"

Iceberg Lettuce, Smoked Nueske Bacon, Blue Cheese, Pickled Shallots, Cherry Tomato

BERKSHIRE PORK BELLY

Black Pepper, Sweet Cider Glaze

HEIRLOOM TOMATO SALAD

Watermelon Pickle, Burrata, Toasted Mustard Seeds, Balsamic Reduction

THE KING CAESAR SALAD*

Hearts of Romaine, Herb Baguette Croutons, Aged Parmesan, Caviar

SEASONAL MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Wine Vinaigrette

BABY ARUGULA SALAD

Endive, Poached Pears, Goat Cheese Fritter, Port Wine Dressing

FROM THE GRILL

Filet Mignon* 6 oz or 9 oz. • USDA Prime Boneless Ribeye* 14 oz.

Herb Marinated Veal Chop* 14 oz. • Bone-in Filet Mignon* 9 oz.

USDA Prime Boneless NY Strip* 14 oz.

BUTCHER'S BLOCK

Serves 4

A Selection of Chef's Favorite Steaks Sliced and Served Family Style.*

Served with Choice of Four Sides and Sauces

ENTRÉES

GRILLED SEA BASS

Roasted Cauliflower, Pine Nut Gremolata, Confit Shallots

SLOW PAN ROASTED CHICKEN

Crème Fraiche Yukon Potato Purée, Napa Cabbage, Caraway Seeds, Natural Jus

BRAISED BEEF SHORT RIBS

Celeriac Purée, Crispy Shallots, Haricot Vert, Horseradish Jus

GRASS FED LAMB CHOPS*

Saffron Potato Fondant, Roasted Baby Vegetables, Natural Reduction

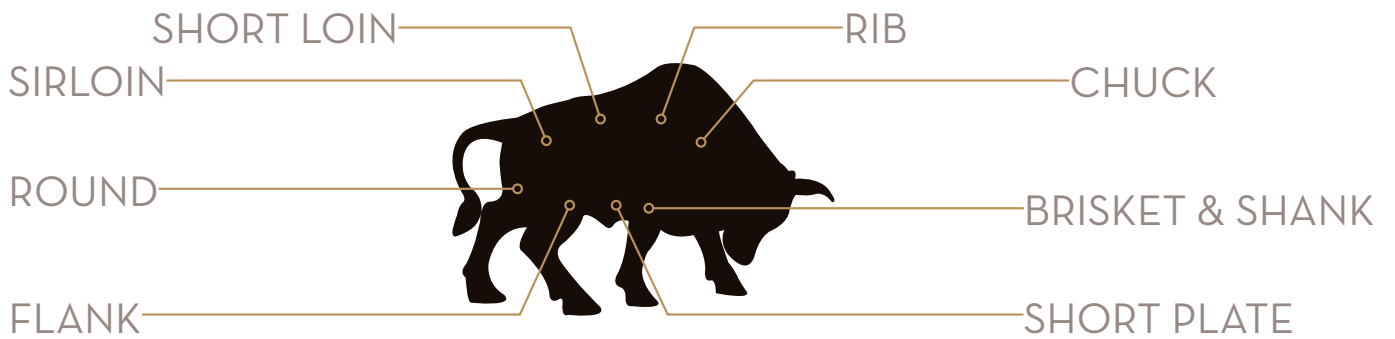
SPLIT ROASTED MAINE LOBSTER

English Pea Purée, Morel Mushrooms, Roasted Baby Potatoes, Creamy Lemon Sauce

BARLEY BOURGUIGNON 'RISOTTO'

Glazed Vegetables, Red Wine, Aged Parmesan

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



CHOOSE YOUR CUT

PREMIUM CUTS

USDA 30 Day Dry Aged Prime Bone In NY Steak 16 oz.*

Certified Black Angus Tomahawk (for two) 50 oz.*

PREMIUM TOPPINGS

- BEARNAISE SAUCE
- HOUSE STEAK SAUCE
- CREAMY AU POIVRE SAUCE
- BORDELAISE SAUCE
- CHIMICHURRI SAUCE
- BLACK TRUFFLE BUTTER
- MAYTAG BLUE CHEESE CRUST

SIDES

- SMOKED BACON MAC & CHEESE
- CREAMED SPINACH
- PARMESAN TRUFFLE STEAK FRIES
- YUKON POTATO PURÉE
- LOADED BAKED POTATO
- CREAMY MUSHROOM FRICASSEE

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