



APPETIZERS

Shishito Peppers	9
Stuffed Mushrooms	10
Ranch Meatballs	10
Escargot	12
Calamari	14
*Beef Tournedos.....	15
Crab Cakes.....	18
Fruit, Nut, & Cheese Platter	20
Jumbo Shrimp Cocktail.....	20
Pan Seared Foie Gras.....	25

SALADS

Iceberg Wedge	8
Chop House.....	10
Caesar	10
Strawberry Goat Cheese	10
Kale and Roasted Butternut Squash (GF)	12
Spinach & Bacon (GF)	12
Heirloom Tomato & Burrata (GF)	14

SOUPS

French Onion	8
Soup of the Day	8

PRIME STEAKS (GF)

*Tenderloin Filets	7 oz	41
.....	10 oz	52
.....	16 oz	83
*Sirloin	12 oz	40
*Strip.....	14 oz	55
*Ribeye	14 oz	50
*Bone-In Ribeye	22 oz	70
*Dry Aged Porterhouse.....	24 oz	80

TOPPINGS & SAUCES

Garlic Whiskey Au Poivre	3
Cabernet Mushroom Sauce	3
Sauteéd Jalapenos & Onions (GF)	3
Roasted Garlic Compound Butter (GF)	3
Melted Fromage with Demi-Glace.....	5
Truffle Compound Butter (GF)	5
Cajun Crab Cream Sauce (GF)	15
Oscar Crab Topping (GF)	17
Le Belle Farms Foie Gras (GF)	20
Baron's Lobster Topping (GF)	20

SEAFOOD

*Grilled Scottish Salmon (GF)	35
<i>Citrus Risotto, Baby Kale, Tomato Relish, Balsamic Glaze</i>	
*Lobster Campanelle.....	38
<i>Campanelle Pasta with Lobster Claw Meat, Shaved Truffles, English Peas and Roasted Tomatoes. Tossed in a Light Cream Sauce</i>	
*Linguini with Ahi Tuna & Shrimp.....	40
<i>Sauteed Vegetables, Roasted Garlic and Soy Butter Sauce</i>	
*Pan Seared Scallops.....	45
<i>Lump Crab Meat tossed with Orzo, Garlic, Corn, Asparagus, Cherry Tomatoes and Chili Butter. Finished with a Habanero Vinaigrette.</i>	
Dover Sole Meunière	50
<i>Caper Beurre Blanc, Rustic Vegetables</i>	
*Cold Water Rock Lobster Tail (GF)	Market Price
*Surf & Turf (GF)	Market Price
<i>Choice of Sizes</i>	

HOUSE ORIGINALS

Pasta Bolognese.....	26
*Beef Medallions	30
<i>Served with Garlic Mashed Potatoes, Green Beans Almondine and finished with a Red Wine Demi Glace</i>	
Jidori Free-Range Chicken (GF)	35
<i>Roasted Potatoes, Green Beans, Garlic, Carrots and Corn. Topped with a Tomato Jam</i>	
*Beeler's Duroc Bone-In Pork Loin . . 16oz.	38
<i>Whiskey Apple Chutney, Candied Sliced Sweet Potato</i>	

FAMILY STYLE SIDES..... 10

Au Gratin Potatoes	Fried Okra
Garlic Mashed Potatoes (GF)	Sauteed Spinach (GF)
Jumbo Baked Potato (GF)	Green Beans Almondine (GF)
Steak Fries	Asparagus (GF)
Baked Sweet Potato (GF)	Braised Mushrooms (GF)
Mac & Cheese	Fresh Creamed Corn
Ginger Glazed Carrots	Onion Rings
Blue Cheese & Bacon	Creamed Spinach & Artichoke
Brussel Sprouts	Side Sampler.....
	20

