



## 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
Spinach & Bacon (GF) .....	12
Spinach, Carrot & Avocado (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 .....	24 oz .....	70
*Dry Aged Porterhouse .....	24 oz .....	80

## TOPPINGS & SAUCES

Garlic 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>	
Sesame Crusted Tuna (GF) .....	40
<i>Bamboo Rice &amp; Gochujang Glazed Vegetables</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
Brussels Sprouts	Side Sampler.....
	20



Please let your server know if you have any food allergies. (GF) Gluten Free: items made without gluten-containing ingredients.

\*Consuming undercooked Beef, Poultry, Seafood, and Pork may increase the risk of food-borne illness.\*