

Appetizers and Soups

FRENCH ONION SOUP

Baguette Crouton, topped with
Melted Swiss Cheese 8.75

SWEET CORN CHOWDER

Bacon and Avocado Butter 9

GRILLED AND CHILLED SHRIMP

Marinated Shrimp with Housemade Cocktail Sauce
and Horseradish 19.25

FRICASSÉE OF ESCARGOT

Large Snails Sautéed with Garlic, Herbs,
Butter and White Wine topped with
Flaky Puff Pastry 16.75

CRAB DUMPLINGS

Crab, Polenta, Shaved Reggiano, Truffle Oil and
Roasted Red Pepper Butter 21.50

WARM MUSHROOM AND GOAT CHEESE BRUSCHETTA

Fresh Hearts of Palm, Shaved Fennel, Artichoke
Hearts, Field Greens, Tomatoes, Toasted Pine
Nuts and Lemon-Porcini Vinaigrette 14.75

OCEAN TOWER

Tower of our Freshest Shellfish and Raw Bar
Selections, Housemade Cocktail Sauce
and Mustard Aioli Market Price

Salads

CAESAR SALAD

Romaine Leaves, Herbed Croutons, Kalamata
Olives, Anchovies and Shaved Reggiano 13.00

HEIRLOOM TOMATO SALAD

Heirloom Tomatoes, Sweet Onions and
Gorgonzola Cheese with White Balsamic
Vinaigrette and Basil Oil 14.75

BEET SALAD

Red and Golden Beets, Cucumbers, Sweet Onions
and Hearts of Palm with Orange Vinaigrette 13.75

ORGANIC SPINACH SALAD

Toasted Pancetta, Sweet Onions,
Shiitake Mushrooms, Poached Egg, Warm
Bacon-Dijon Vinaigrette 14.75

ICEBERG WEDGE

Chopped Bacon, Egg, Blue Cheese,
Tomatoes, Red Onions, Garden
Vegetable Vinaigrette 13.5

HOUSE SALAD

Iceberg Lettuce, Tomatoes, Cucumber, Shaved
Sweet Onions, Red and Yellow Peppers, with
Choice of Dressing 11.75

Specialty Selections

LOBSTER TAILS

Broiled Twin Lobster Tails topped with Herb
Bread Crumbs and Butter Market Price

CHEF'S DAILY FISH SELECTION

Broiled, Sautéed, Grilled or Blackened 36

YELLOWFIN TUNA AU POIVRE

Herb-Truffled Pommes Frites, Sautéed
Asparagus 37

SURF AND TURF

Petite Filet Mignon and Lobster Tail
Market Price

PENNE "PRIMAVERA"

Vegetables, Extra Virgin Olive Oil,
Lemon Juice, White Wine 19

*ALL-NATURAL ROASTED CHICKEN

Whipped Potatoes, Buttered Carrots,
Savory Pan Gravy 33

**Dishes are composed of products raised in an
environmentally sustained manner and/or
organically grown.*

Side Dishes

Creamed Whole Leaf Spinach 9.5

Roasted Seasonal Mushrooms 7.75

Parmesan Steak Fries 8.75

Crispy Onion Strings 7.75

Truffle Gorgonzola Tater Tots 10.50

Macaroni and Cheese Gratin 10

Sautéed Onions 8

Asparagus and Hollandaise 9.75

Corn "Off the Cobb" 9.25

Green Beans Almondine 8

Steaks and Chops

NEW YORK STRIP

A Prime Steak cut from the Short Loin 49

FILET MIGNON

Most Tender of all Steaks
Petite 42 Regular 51

BONE-IN FILET MIGNON

Horseradish Demi-glace
56

COLOSSAL BONE-IN RIBEYE

A Ribeye Steak with the Bone
48

STEAK AU POIVRE

A Prime New York Strip Steak
Rubbed with Peppercorns, served
with Brandied Cream Sauce 52

T-BONE

A Prime Steak cut from the
Center of the Short Loin.
51

MARINATED RIBEYE STEAK

A USDA Choice Cut from the Rib Section
Between the Short Loin and Chuck.
33

BUTTER BRUSHED NEW YORK STRIP

A USDA Choice Steak Cut from
the Short Loin 37

RACK OF LAMB DIJONNAISE

Herb Crusted with Dijon Mustard
and White Wine 48

GRILLED CENTER-CUT PORK CHOP

Apple Walnut Compote 29

MIXED GRILL

Filet Mignon, Lamb Chop with
Garlic Butter and Veal Tenderloin
with Béarnaise Sauce 51

*DRY-AGED NEW YORK STRIP

A Prime Bone-In Steak,
Cut from the Short Loin 55

*ALL-NATURAL FILET

Grass and Corn Fed 52

**Dishes are composed of products raised in an
environmentally sustained manner and/or
organically grown.*

Steakhouse

All menu prices subject to service charge and state sales tax.

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.