

## 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

### CHEF'S DAILY FISH SELECTION

Broiled, Sautéed, Grilled or Blackened 36

### YELLOWFIN TUNA AU POIVRE

Herb-Truffled Pommes Frites, Sautéed  
Asparagus 37

### LOBSTER TAILS

Broiled Twin Lobster Tails topped with Herb  
Bread Crumbs and Butter 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

All steaks and chops come with your choice of baked potato, sweet potato, mashed potato, steak fries, broccoli or asparagus.

## 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

## T-BONE

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

## SURF AND TURF

Petite Filet Mignon and Lobster Tail  
Market Price

## RACK OF LAMB DIJONNAISE

Herb Crusted with Dijon Mustard  
and White Wine 48

## 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

## STEAK AU POIVRE

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

\*Make your Entree "Oscar Style"  
with Asparagus, Béarnaise Sauce  
and Crab Meat.  
Market Price

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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.