



Appetizers & Salads

Caesar Salad \$12

Shrimp Cocktail \$17

Lobster Salad "Cobb" Style \$24

Hamachi / Avocado Mint Puree / Wasabi Caviar \$17

Selection of East and West Coast Oysters \$18

Crabcake / Remoulade / Radish Salad \$18

*Tuna Tartare / Avocado / Soy-Lime Dressing \$18

Local Vine Ripened Tomatoes/ Burratta / Ginger Dressing \$14

Roasted Beets / Endive / Apple / Crow's Dairy Chevre \$13

Baby Spinach / Bacon / Maytag Blue \$12

Chopped Vegetable Salad \$15

Grilled Double Cut Bacon \$10



Fish & Shellfish

Sautéed Dover Sole / \$55

Broiled Maine Lobster / \$58

Branzino Seabass / Grenobloise \$34

*Grilled Swordfish / Preserved Lemon / Fennel Salad \$33

*Grilled Tuna / Ginger Ketchup / \$32

Sauces

Herb Mayonnaise

Soy-Citrus



Meat & Poultry

*Hanger Steak/ \$28

*Filet 8 oz / \$36 12 oz / \$47

*New York Strip 14oz / \$39

*Rib Eye 14oz / \$38 Bone In 22oz / \$45

*Spice Rubbed Cowboy Rib Eye 30oz / \$60

*Porterhouse (for two) 40 oz / \$85

Braised Short Ribs / \$35

*Angus Beef Hamburger / Fries / \$16

*Rack of Lamb (2 double cut) / \$42

Lemon-Rosemary Chicken / \$26

Kobe

*Australian AA9 Wagyu Strip / \$22 per oz

*American Wagyu Ribeye 12 oz / \$92

*American Wagyu Skirt Steak 10 oz / \$55

Sauces

Steak

BBQ

3 Mustards

Béarnaise

Roquefort

Peppercorn

Horseradish

Chimichurri

Red Wine



Potatoes \$9

Baked

Potato Gratin

Parmesan Gnocchi

Leek Hash Brown

French Fries

Jalapeno Mashed



Vegetables \$9

Creamy Spinach

Grilled Asparagus

Poached Green Beans

Roasted Tomatoes

Braised Carrots

Onion Rings



Mushrooms \$12

Hen of the Woods

Stuffed Mushroom Caps

A few words about our Steaks...

All of our beef is USDA Prime or CAB, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees and finish with herb butter.

Chef De Cuisine, Marc Hennessy

*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Desserts \$10

Crêpe Soufflé / Passion Fruit Sauce

Honeycrisp Apple Cake / Pumpkin Spiced Ice Cream

Bittersweet Chocolate Tart / Hazelnut Praline Ice Cream

Peanut Butter Chocolate Mousse / Banana Ice Cream

Carrot Cake / Ginger Ice Cream

Caramelized Cheesecake / Cranberry Citrus Soup

Ice Cream & Sorbet \$7



Autographed Cookbooks by Laurent Tourondel

"BLT - New American Bistro Cooking"

\$34.95 ea

