STARTERS

JUMBO SHRIMP COCKTAIL  8
with spicy cocktail sauce

FRIED MUSHROOMS  5
with garlic chutney ranch

MUSSELS  9
in white wine, butter and shallots

FRIED GREEN TOMATOES  9
with house made buffalo mozzarella and remoulade sauce

SOUPS

FRENCH ONION AU GRATIN  5
VICHYSOISSE  4
LOBSTER BISQUE  6

SALADS

starter or entrée
add salmon, shrimp, chicken  5  add sliced ribeye 7

CHOPPED  5/8
cucumber, tomato, roasted corn, avocado, bacon and red onion with red wine vinaigrette

WEDGE  5
iceberg, tomatoes, blue cheese, bacon, blue cheese dressing

CAESAR  5/8
romaine, croutons, anchovies, house caesar dressing

HOUSE  4/6
baby greens, balsamic vinaigrette

ENTRÉES

includes choice of two sides except where indicated*

AGED RIBEYE  10oz/18  14oz/22

FILET MIGNON  6oz/16  8oz/22

PORTERHOUSE  30
16oz, dry-aged and wood fired

JUMBO LUMP CRAB CAKES  18
with spicy remoulade

GRILLED SALMON  15
with blood orange glaze

SEARED AHI TUNA  22

LOBSTER MAC & CHEESE*  18

ROASTED HALF CHICKEN  15

SAFFRON RISSOTO  12
with roasted asparagus, heirloom tomatoes and fresh peas

SIDES

all sides 3
pommes frites  broccoli with hollandaise
potatoes au gratin  grilled asparagus
twice baked potato  sautéed mushrooms

DESSERTS

NY CHEESECAKE  5
CRÈME BRULEE  6
CHOCOLATE MOUSSE  5
ICE CREAM SUNDAY  5/7