

T

CAUGHT AND ICED

*** OYSTERS ON THE HALF SHELL 22**
- market's best oysters, mignonette & cocktail sauce

SHRIMP COCKTAIL 18
- cocktail sauce

*** 1 OZ. OSETRA CAVIAR 50**
- hard boiled egg yolks, egg whites, chives, crème fraiche, capers, and red onions

APPETIZERS, GREENS & SOUP

SAUTEED SHRIMP 19
- garlic butter, grilled lemon

BAKED GOAT CHEESE 13
- tomato chutney, grilled bread

ROASTED KING CRAB 26
- chile butter, grilled lemon

TDR WEDGE 12
- bacon, grape tomatoes, blue crumble, red onion, ranch

TENDER GREENS SALAD 13
- golden raisin, shallot, yogurt dressing, pepita

KING CRAB + LITTLE GEM SALAD 28
- cucumber, avocado, sweet pepper, green goddess

SOUP DU JOUR 6

LAND & SEA

All fresh fish can be simply grilled upon request

PAN ROASTED AMISH CHICKEN 29
- Anson Mills grits, walnut and brussels slaw, pan jus

***NORTH ROAD SALMON 32**
- lemon beurre blanc

***PAN SEARED DIVER SCALLOPS 39**
- shishito pepper - almond relish

SIMPLY PREPARED FISH MKT
- chef's daily preparation

PUMPKIN RAVIOLI 28
- wild mushrooms, ricotta salata, brown butter, winter truffles

*consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness

§

D

*STEAKS & CHOPS

LINZ HERITAGE ANGUS

FILET MIGNON 40 / 62
- 6 oz. cut
- 10 oz. cut

RIBEYE 48
- 16 oz. cut Prime

DRY AGED RESERVE

CDK FARM GRASS FED ANGUS - LENA IL
NY STRIP 46
- 12 oz. cut - 21 day aged

TOMAHAWK CHOP 125
- 40 oz. Ribeye - 35 day aged

STRAUSS VEAL - FRANKLIN WI
VEAL CHOP 50
- 16 oz. cut - 14 day aged

LAY IT ON THICK

LOBSTER TAIL 20

***DIVER SCALLOPS 14**

SHAVED TRUFFLE 25

OSCAR STYLE 13
- King crab, asparagus, béarnaise

**SIGNATURE TDR BARREL AGED
WORCESTERSHIRE GLAZE 3**

BEARNAISE 3

BORDELAISE 4

ACCOMPANIMENTS

GRILLED ASPARAGUS 10
- lemon, parmesan

CAULIFLOWER STEAK 9
- olive oil, fresh herbs

TDR POTATOES 14
- potato puree, short rib, bordelaise

ROOT VEGETABLE GRATIN 11
- grand cru gruyere, thyme

POMMES ANNA 10
- golden crisp potato, parmesan

R