APPETIZERS
MAINE LOBSTER BISQUE 16
brandy, tarragon, crème fraîche
CLASSIC ONION SOUP 14
gruyère, croûton, au jus
RHODE ISLAND CALAMARI 18
basil aioli, arrabbiata
ALASKAN KING CRAB CAKE 22
herb tartar, shaved fennel
GRILLED MAPLE-GLAZED BACON 18
applewood smoked, poached egg
CHARRED SPANISH OCTOPUS 23
broccolini, stewed tomatoes, port wine
FILET MIGNON TARTARE* 21
crispy capers, grilled sordough, pommery mustard
CRISPY TIGER SHRIMP 22
cherry pepper aioli, chili cilantro sauce

SALADS
HEIRLOOM TOMATO & BURRATA 17
aged balsamic, arugula pesto, spiced almonds
BABY ICEBERG SALAD 18
applewood smoked bacon, pickled red onion, tomatoes, buttermilk blue, green goddess dressing
CAESAR SALAD 17
baby romaine, house dressing, sourdough croutons
CHOPPED SALAD 23
grilled tiger shrimp, artichokes, hearts of palm, white beans, Castelvetrano olives, green beans, pepperoncini, basil vinaigrette
BUTTER LETTUCE SALAD 17
braised golden beets, crispy chickpeas, pickled peppers, red wine vinaigrette

1200°
From our select midwestern ranchers

SIGNATURE STEAKS
FILET MIGNON* 6oz 52 / 8oz 62 / 12oz 72
BONE-IN FILET MIGNON* 16oz 79
NY STRIP* 16oz 65
DRIY AGED BONE-IN NY* 18oz 68
RIB EYE* 18oz 69
STEAK FRITES* 10oz 42
STRAUSS VEAL CHOP* 14oz 66
DOMESTIC SNAKE RIVER* 6oz 69

WAGYU BEEF
DOMESTIC SNAKE RIVER* 6oz 69
JAPANESE SATSUMA* 6oz 160

SLICED FOR TWO
DOUBLE PORTERHOUSE* 32oz 109
TOMAHAWK* 32oz 128
roasted chili rub

SIDES
RICOTTA GNOCCHI 15
parmesan reggiano, creamy peppercorn
POTATO GRATIN 15
gruyère
BAKED SHORT RIB RIGATONI 15
whipped burrata, roasted tomato sauce, basil
SHOESTRING FRIES 15
house ketchup
JUMBO ASPARAGUS 15
oven roasted, olive oil
YUKON MASHED POTATOES 15
ROASTED CAULIFLOWER 15
cipollini onion, bacon
CREAMED SPINACH 15
poached egg, truffle gouda
MAITAKE MUSHROOMS 15
aged goat cheese
BRUSSELS SPROUTS 15
pickled shallot, toasted almonds
LOBSTER MAC & CHEESE 23
cavatappi pasta
CREAMED CORN 23
king crab, roasted poblanos

TOMAHAWK FEAST
DRIY AGED, 16-LB USDA PRIME
TOMAHAWK STEAK* 1,200
SERVES 10-12
CARVED TABLESIDE
SERVED WITH SIX SIDES
72 HOURS ADVANCED NOTICE
INQUIRE WITH YOUR SERVER

CHILLED SEAFOOD
HAMACHI* 23
citrus cured, weetty drop pepper
purée, jalapeno
OYSTERS 24
half dozen, east & west coast
dill mignonette, cocktail sauce
TUNA POKE* 19
wasabi soy, pickled cucumbers, avocado purée
GULF SHRIMP 26
fresh horseradish cocktail sauce
SHELLFISH PLATTER*
Maine lobster tail
Alaskan king crab
jumbo shrimp
east & west oysters
2 people 115
4 people 165

SURF & TURF
SNAKE RIVER FARM WAGYU STRIP
AND
ALASKAN KING CRAB LEGS* 98
8 OZ FILET MIGNON
AND
MAINE LOBSTER TAIL* 91
NY STRIP
AND
GRILLED TIGER SHRIMP* 91

ACCOMPANIMENTS
MAINE LOBSTER TAIL 28
SHRIMP SCAMP 24
ALASKAN KING CRAB 26
Oscar style

CRUSTS 6
BUTTERMILK BLUE
GARLIC PARMESAN
PEPPERCORN BRANDY

SAUCES 6
BORDERLASE
BEARNAISE
PEPPERCORN

*Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or eggs may increase your risk of food-borne illnesses