

APPETIZERS

MAINE LOBSTER BISQUE 22
brandy, tarragon, crème fraîche

CLASSIC ONION SOUP 17
gryère, crouton, au jus

RHODE ISLAND CALAMARI 21
basil aioli, arrabbiata

GLAZED GRILLED BACON 23
butternut squash puree, pickled pink lady apple

CHARRED SPANISH OCTOPUS 32
broccolini, stewed tomatoes, port wine

CRISPY TIGER SHRIMP 26
cherry pepper aioli, chili cilantro sauce

ENTREES

DIVER SEA SCALLOPS* 52
cauliflower puree, trumpet mushroom, bacon lardon, pinenut

BAKED SHORT RIB RIGATONI 36
whipped burrata, roasted tomato sauce

ALASKAN KING CRAB PASTA 58
white miso butter, toasted lemon breadcrumbs

ONE STEAK BURGER* 36
brisket blend, hand-cut applewood, smoked bacon,
butterkäse cheese and fries

FENNEL CRUSTED SALMON* 46
marble potatoes, lobster butter

MARY’S HALF CHICKEN 42
crispy skin, black truffle reduction

MISO BLACK COD* 49
roasted mushrooms, edamame, doshi soy broth

TWIN MAINE LOBSTER TAILS 69
two 6oz tails, butter poached, charred lemon, broccolini

CHICKEN PARMESAN 36
san marzano tomato, fresh mozzarella, basil

ROASTED LAMB CHOPS* 76
rosemary potato fondant, creamed spinach, currant jus

ROCK SHRIMP RISOTTO 39
meyer lemon risotto, melted onion

SIDES

POTATO GRATIN 17
gruyère

POTATO GNOCCHI 17
au poivre sauce

FOREST MUSHROOMS 17
shaved goat cheese, truffle cream

SHOESTRING FRIES 17
house ketchup

JUMBO ASPARAGUS 17
oven roasted, olive oil

YUKON MASHED POTATOES 17

CHARRED BROCCOLINI 17
chimichurri vinaigrette

CREAMED SPINACH 17
poached egg, truffle gouda

BRUSSELS SPROUTS 17
sweet soy glaze, roasted sesame

STREET CORN 17
poblano aioli, tajin

LOBSTER MAC & CHEESE 27

SALADS

HEIRLOOM TOMATO & BURRATA 23
aged balsamic, arugula pesto, spiced almonds

BABY ICEBERG SALAD 21
applewood smoked bacon, pickled red onion, tomatoes, buttermilk
blue, green goddess dressing

CAESAR SALAD 20
baby romaine, house dressing, sourdough croutons

CHOPPED SALAD 24
grilled tiger shrimp, artichokes, hearts of palm, white beans,
Castelvetrano olives, green beans, pepperoncini, basil vinaigrette

1200°

From our select midwestern ranchers

SIGNATURE STEAKS

FILET MIGNON*
6oz 58
8oz68
12oz 86
Lexington, Nebraska

NY STRIP* 16oz 73
Greeley, Colorado

RIB EYE* 16oz 79
Aberdeen, South Dakota

COWBOY* 24oz 139
Lexington, Nebraska

CITRUS BRINE PORK CHOP* 14oz 48
Sioux City, Iowa

HANGER* 8oz 42
Hastings, Nebraska

FLAT IRON* 8oz 39
Tama, Iowa

SLICED FOR TWO

DOUBLE PORTERHOUSE* 32oz 159
Omaha, Nebraska

TOMAHAWK* 32oz 179
roasted chili rub
Grand Island, Nebraska

WAGYU

TRI-TIP* 8oz 45
Rosewood, Texas

DOMESTIC NEW YORK STRIP* 6oz 87
Snake River Farms Boise, Idaho

JAPANESE A5 NEW YORK STRIP* 6oz 225
Kansai Region, Japan

TOMAHAWK
FEAST

DRY-AGED, 18-LB USDA PRIME
TOMAHAWK STEAK* 1,500

SERVES 10 - 12

CARVED TABLE SIDE

SERVED WITH SIX SIDES

72 HOURS ADVANCED NOTICE
INQUIRE WITH YOUR SERVER

CHILLED
SEAFOOD

OYSTERS 30
half dozen, east & west coast,
dill mignonette, cocktail sauce

TUNA POKE* 26
wasabi soy, pickled cucumbers,
avocado puree

GULF SHRIMP 29
fresh horseradish cocktail sauce

SHELLFISH PLATTER*

Maine lobster tail

Alaskan king crab

jumbo shrimp

east & west oysters

for 2 people 125

for 4 people 185

SURF & TURF

SNAKE RIVER FARM WAGYU STRIP*
and
ALASKAN KING CRAB LEG 129

8 OZ FILET MIGNON*
and
MAINE LOBSTER TAIL 103

NY STRIP*
and
GRILLED TIGER SHRIMP 99

ACCOMPANIMENTS

MAINE LOBSTER TAIL 35

SHRIMP SCAMPI 28

ALASKAN KING CRAB 42
Oscar style

CRUSTS 7

BUTTERMILK BLUE

GARLIC PARMESAN

BLACK TRUFFLE

SAUCES 7

BORDERLAISE

BEARNAISE

PEPPERCORN