



## APPETIZERS

- JUMBO **SHRIMP** COCKTAIL / 25  
**BLUE FIN TUNA** TARTARE / AVOCADO / SOY-LIME DRESSING / 24  
**CRAB CAKE** / MEYER LEMON / RADISH SALAD / 22  
 ROASTED **BEETS** / GORGONZOLA / APPLE / 14  
**BURRATA** / TOY BOX TOMATOES / BASIL SEEDS / VINAIGRETTE / 20  
**HAMACHI** CRUDO / JALAPEÑO EMULSION / ESPELETTE / 20  
 GRILLED DOUBLE CUT SMOKED **BACON** / PARSLEY / GARLIC / SHERRY / 14

## SALADS

- CAESAR** SALAD / PARMESAN CROUTONS / 17  
 CHOPPED **VEGETABLE** SALAD/FETA / OREGANO-MUSTARD VINAIGRETTE/ 18  
 BABY **SPINACH** / MAYTAG / CHOPPED EGG / BACON VINAIGRETTE / 15  
**WEDGE** / MAYTAG BLUE / BACON LARDON / GREMOLATA CRUMB / 18  
**LOBSTER** "COBB" SALAD / AVOCADO / CHEDDAR / PANCETTA / 32

## SURF OPTIONS

GRILLED LOBSTER / +MP  
 OSCAR / +26

## SAUCES

STEAK  
 3 MUSTARDS  
 CHIMICHURRI  
 RED WINE  
 BÉARNAISE  
 BLUE CHEESE  
 PEPPERCORN  
 HORSERADISH  
 BBQ

## STEAK CUTS

ALL OF OUR BEEF IS USDA PRIME OR 100% NATURALLY RAISED CERTIFIED BLACK ANGUS, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS & FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

CUT	WEIGHT	PRICE
NY STRIP	16oz	58
KANSAS CITY	20oz	73
28-DAY DRY AGED PRIME BONE-IN STRIP		
COWBOY	22oz	62
BONE-IN RIB EYE		
PORTERHOUSE	36oz (FOR TWO)	145
28-DAY DRY AGED		
FILET MIGNON	8oz	50
FILET MIGNON	12oz	58
HANGER	10oz	36
PRIME		



**BLUE**  
 VERY RED, COLD CENTER  
**RARE**  
 RED, COOL CENTER  
**MEDIUM RARE**  
 RED, WARM CENTER  
**MEDIUM**  
 PINK, HOT CENTER  
**MEDIUM WELL**  
 DULL PINK, HOT CENTER  
**WELL DONE**  
 NO PINK, HOT CENTER

## WAGYU

KNOWN FOR ITS INTENSE FLAVOR AND SUPREME TENDERNESS. THESE "AMERICAN-STYLE WAGYU" BEEF CATTLE ARE FED A NATURAL DIET OF BARLEY, GOLDEN WHEAT STRAW, ALFALFA HAY, AND IDAHO POTATOES.

AMERICAN WAGYU **RIBEYE** 12 oz / 92  
 AMERICAN WAGYU **SKIRT** 10 oz / 55

## MAIN COURSES

- SAUTÉED **DOVER SOLE** / SOY CAPER BROWN BUTTER / 61  
 GRILLED **BRANZINO** / FENNEL / OREGANO LEMON VINAIGRETTE / 37  
 GRILLED **BLUE FIN TUNA** / CITRUS SALSA / CILANTRO / 40  
 LOCAL **SNAPPER** / PIPERADE BASQUEZ / CHORIZO / 38  
 PORT WINE BRAISED **SHORT RIBS** / 42  
 DOUBLE CUT RACK OF **LAMB** / PINE NUTS / CHIVES / 55  
 LEMON-ROSEMARY **CHICKEN** / 29  
 HERB-PARMESAN CRUSTED **VEAL CHOP** / 49

## SIDES

- GRILLED **ASPARAGUS** / 14 **NUESKE'S** BACON BBQ CORN / 12  
 ROASTED **TOMATOES** PROVENÇAL / 12 **ONION** RINGS / 12  
 CREAMED **SPINACH** / 12 TRUFFLE **MAC N CHEESE** / 14  
 GLAZED **CARROTS** / 12 **BAKED** POTATO / 12  
 FRENCH **FRIES** / CILANTRO MAYONNAISE / 12 **MASHED** POTATOES / 12  
**JALAPEÑO** MASHED / 12 **POTATO** GRATIN / 12  
 STUFFED **MUSHROOM** CAPS / 12 **HEN OF THE WOODS** MUSHROOM / 15

CHEF DE CUISINE  
 LUIS MALAGON

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER, OR YOUR SERVER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.