

Dinner



Appetizers

- Jumbo Lump Crab Cocktail | 19
- * Steak Tartare | 16
- Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes | 16
- Lobster and Crab Cakes | 20
- * Fresh Oysters on the Half Shell (6) | 19
- Cast Iron Garlic Shrimp with Olive Oil Crostini | 17
- Shrimp Cocktail (5) | 17
- * Tuna Tartare with Avocado, Mango and Sriracha | 19
- Pan-Fried Calamari with Hot Cherry Peppers | 16
- * Cold Shellfish Platter | 55
- * Grand Plateau | 109
- Jumbo Lump Crab, North Atlantic Lobster, Shrimp Cocktail, Oysters on the Half Shell

Soups & Salads

- White Cheddar Potato Soup cup | 8
- New England Clam Chowder cup | 10
- French Onion Soup crock | 12
- Caesar Salad with Grana Padano Croutons | 10
- Fresh Mozzarella, Tomato, Basil with 15-Year Aged Balsamic | 13
- Shaved Brussels Sprouts Salad with Toasted Pecans, Goat Cheese and Smoked Bacon | 12
- Kale Salad with Toasted Almonds and Peanut Vinaigrette | 11
- Field Greens, Tomatoes, Fresh Herbs with Parmesan Vinaigrette | 10
- Wedge with Bleu Cheese and Smoked Bacon | 12

Chef's Suggestions

- * Seared Tenderloin with Butter Poached Lobster Tails | 53
- * Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter | 49
- * Sliced Filet Oscar with Lump Crab and Béarnaise | 50
- * Gorgonzola and Black Truffle Crusted Dry Aged Bone-In NY Strip | 49
- * Porcini Rubbed Bone-In Ribeye with 15-Year Aged Balsamic | 54
- * Veal Tomahawk Chop with Foie Gras Butter | 55

Main Courses

- * Dry Aged NY Strip 14 oz | 46
- * Dry Aged Porterhouse Steak 24 oz | 50
- * Dry Aged NY Strip au Poivre with Courvoisier Cream 14 oz | 48
- * Filet Mignon 10 oz | 45
- * Bone-In Ribeye 22 oz | 52
- Herb-Roasted Chicken, Apple Cider Brine and Mushroom Risotto | 29
- * Double Cut Lamb Rib Chops (4) | 45

Seafood

- Seared Chilean Sea Bass with Sake Braised Mushrooms and Miso Butter | 44
- * Sushi-Grade Sesame Seared Tuna with Gingered Rice | 44
- * Seared Citrus Glazed Salmon with Marcona Almonds and Brown Butter | 36
- Fresh Maine Lobster | market price

To Share

- Lobster Mac 'N' Cheese | 18
- Parmesan Truffle Fries | 11
- Au Gratin Potatoes | 11
- Roasted Wild Mushrooms | 12
- French Beans with Heirloom Tomatoes | 11
- Sam's Mashed Potatoes | 10
- Soy Glazed Brussels Sprouts with Bacon | 12
- Creamed Spinach | 11
- Roasted Fingerling Potatoes | 11
- Grilled Asparagus with Lemon Mosto | 11
- Sautéed Spinach with Garlic Confit | 11

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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