

SMALL PLATES

VEGETABLE FLATBREAD
three cheese, house pickled vegetables
9

GARLIC SHRIMP
garlic, herbs, sun dried tomato
roasted red pepper polenta, goat cheese
13

ESCARGOT EN CROUTE
aromatic shallot and garlic butter
11

CRAB CAKE
jumbo lump, garlic saffron aioli
15

PANKO CALAMARI
red pepper mayo
9

TUNA TARTARE
seasoned raw tuna, cucumbers, micro greens,
orange segments
13

CARPACCIO
kobe tenderloin, arugula,
horseradish cream, shallot and caper
15

SHARED FOR THE TABLE

SEAFOOD FIX
chilled black tiger shrimp, alaskan king crab legs,
crab salad, green lip mussels,
oysters on the half shell
small 45 large 85

ROCK SHRIMP
herb marinated,
asian dipping sauce
13

MAC & CHEESE
goat, maytag, pecorino, nutmeg and cinnamon
11

SOUPS & SALADS

LOBSTER SALAD
maine lobster, avocado, mango sauce,
fresh greens
23

STEAK SALAD
hanger steak, fresh greens, bacon,
chopped egg, croutons,
sherry mustard vinaigrette
21

TOMATO AND MOZZARELLA
red vine tomato, basil chiffonade, red onion,
peppercorn extra virgin olive oil
9

BLT WEDGE
maytag blue cheese
9

CAESAR
traditional
7

BEET SALAD
basil infused olive oil, arugula, imported gorgonzola,
roasted tomato, aged balsamic
8

LOBSTER BISQUE
9

TODAY'S SOUP
priced daily

CARNEVOR PRIME CUTS

16 oz BONE-IN FILET
55

20 oz BONE – IN RIBEYE
39

14 oz DRY AGED NEW YORK STRIP
51

BARREL CUT FILET MIGNON
8oz 33 12oz 41

18 oz KANSAS CITY STRIP
37

KOBE STYLE WAGYU BEEF
chef's selection priced daily

TOPPINGS

garlic, au poivre, blue cheese, herbed butter garlic
foie gras 12 roasting 40's 2

SAUCES

roasted shallot wine, béarnaise

OTHER MEATS

16 oz PORK CHOP
caramelized apples, brandy cinnamon sauce
27

STRAUSS VEAL MEDALLIONS
parsnip puree, caramelized onion veal sauce
37

16 oz STRAUSS LAMB CHOPS
herb crusted, braised fennel, roasted tomato sauce
37

ROASTED AMISH CHICKEN
fresh herbs, citrus pepper sauce
21

SEAFOOD

12 oz LOBSTER TAIL
south african cold water tail
49

SCALLOPS
butternut squash puree, sugar snap peas
27

ALASKAN KING CRAB LEGS
steamed, split to the shell, drawn butter
19 per ½ lb

YELLOWFIN TUNA
au poivre crusted, braised vegetables,
wasabi soy broth
29

ORGANIC SALMON
watercress, tarragon carrots, béarnaise sauce
25

STEAKHOUSE SIDES

cream corn 6
carnevora hash 7
truffled mashed 11
sautéed spinach 8
broccoli 9
honey roasted spaghetti squash 6
caramelized brussels sprouts 6
pancetta added 1.50)

pomme frites 5
exotic mushrooms 9
charred asparagus 7
truffled fries 7
haystack 6
grilled vegetables 7
sautéed onions 5

*consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness