

Appetizers

Braised White Asparagus with Toasted Parmesan and Truffle Aioli	10
Maryland Crab Cakes and Lobster Remoulade	15
Stetson's Signature Madagascan Shrimp Cocktail, Wasabi Cocktail Sauce	18
Crispy Salt and Pepper Baby Calamari Green Onions, Cilantro, Sweet Chili Dipping Sauce	11
Chilled East Coast Oysters, Grapefruit Caviar	Each 2
East Coast Oyster baked with Bacon and Worcestershire Sauce	Each 3
Japanese Kobe Beef Seared and Served Rare with Black Trumpet Mushroom Butternut Squash Vinaigrette	17

Salads

Stetson's Iceberg Wedge, Maytag Blue Cheese, Garlic Crouton	11
Caesar Salad, Garlic Crouton, Parmesan Crisp, Anchovies	11
Heirloom Tomato Salad, Buffalo Mozzarella, Micro Basil, Aged Balsamic	12
Tableside Spinach Salad, Bermuda Onions, Egg, Tomato, Warm Bacon Dressing	12
Goat Cheese and Roasted Beets Salad with Port Wine Reduction and Bitter Greens	9

Soups

Sherry Scented Lobster Bisque	11
Classic French Onion Soup, topped with Gruyere	11

Seafood and Vegetarian

Cape Cod Sea Scallops, Crushed Garlic Spring Peas, Fennel Salad, Meyer Lemon	27
Wild Atlantic Salmon, Fava Bean Succotash, Horseradish Hollandaise	26
Chilean Sea Bass, Confit Baby Artichokes, Baby Heirloom Carrots, Parmesan Broth	36
Cilantro Crusted Australian Lobster Tail, Gingered Snow Peas and Green Papaya	52
Wild Mushroom Ravioli, Chive and Madeira Cream, Fried Vidalia Onions	24

ALLEN BROTHERS® STEAKS

Signature Steak
Bone in, Dry Aged Filet
12 oz

48

**Stetson's Seafood
Platter**

Serves 2

King Crab legs, Shrimp,
Raw Oysters, Baked
Oysters, Crab Cakes,
Crispy Calamari,
Lobster Tail,
Seared Scallops

58

**STEAK
Enhancements**

Maytag Blue Cheese 6

Mushrooms and Onions 6

Truffle and Porcini 8

Classic Oscar 10

Lobster Tail 22

King Crab Legs 20

Grilled Shrimp 18

Sides

Baked Idaho Potato 7
Au Gratin Potato 9
Twice Baked Potato 8
Horseradish Mashed Potato 7
Creamed Corn 7

14oz Prime Rib	30
20oz Prime	38
10oz Cap Steak	37
9oz Filet	39
12oz Filet Mignon	46
14oz New York Strip	42
16oz Ribeye Steak	40
20oz Cowboy Chop	48
16oz Kansas City Steak	39
Veal Chop	40
Domestic Lamb Porterhouse Chops	38
Whole Roasted Chicken with Garlic Au Ju	26
Slow Braised Beef Short Rib	28

Our Chef's Selection

Slow Braised Slagel Farms Pork Belly
Scotch Egg, Asparagus, Black Truffle Jus
26

Sauces

Port Wine
Béarnaise
Wild Mushroom
Madagascar

Sautéed Mushrooms	7
Sautéed Spinach	8
Steamed Broccoli	7
Steamed Asparagus	8
Truffle Mac and Cheese	7

An 18% service charge applies to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have medical conditions.