

APPETIZERS

Goat Cheese Crostini

Herb Crostini, Capriole Goat Cheese, Olives and Roasted Tomatoes

9

Shrimp Cocktail

Jumbo Shrimp, Wasabi Cocktail

14

Braised Pork Belly

Bacon Jam, Orange-Basil Marmalade

8

Crab Cake

Jumbo Crabmeat Pan-Seared, Peppadew Aioli

14

SOUPS AND SALADS

Onion Soup

Braised Oxtail, Herbed Gruyere Panini

7

Lobster Bisque

Sweet Basil and Sherry Cream

7

Roasted Beet Salad

Goat Cheese Tart, Arugula, Whole Grain Mustard Vinaigrette

7

Hearts of Romaine Salad

Candied Bacon, Mixed Tomatoes, Crumbled Maytag Blue Cheese
Buttermilk Dressing

7

Please mention any food allergies to your server

We request that all parties of eight or more be presented on one check. An automatic 20% service charge will also be added.

ENTRÉES

Cowboy Steak
Grilled Ribeye, Parsnip and Potato Mash
45

Filet Mignon
Nine Ounces, Center Cut, Parsnip and Potato Mash
Sauces Bearnaise and Au Poivre
Filet 39 Petite Filet (6oz) 35

Pomegranate Lacquered Duck
Butternut Squash Polenta, Glace de Canard
31

Surf and Turf
Six Ounce Filet Mignon, Cold Water Lobster
Truffle and Prosciutto Mac-N-Cheese
Sauces Bearnaise and Au Poivre
55

Seared Scallops
White Asparagus and Corn Soup
Sweet Corn, Edamame, Chive Oil
35

Crab Crusted Seasonal Fish
Blue Crab, Fingerling Potato and Spinach Hash,
Meyer Lemon Melanaise
35

Double-Cut Pork Chop
Maple-Bourbon Glaze,
Butternut Squash Polenta
35

Seared Chicken Breast
Truffle and Prosciutto Mac-N-Cheese
Pinot Noir Reduction
28

Fall Vegetable Gnocchi
Brown Butter, Sunflower Sprouts
22

A \$6.95 plate charge for all split entrées and \$1.50 for substitutions.

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially to the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.