

ENTRÉES

8 OZ. FILET MIGNON

seasoned with garlic, cracked black pepper,
basted with herb butter

36

12 OZ. NEW YORK STRIP STEAK

dry rubbed with barbecue spices and garnished with
crispy onions

32

AGED PRIME RIB

slow roasted to perfection with peppercorns
sea salt, shaved horseradish and sauce

8 ounce

26

10 ounce

30

14 ounce

34

WHITE HORSE GRILLED PORK RIBS

Bourbon honey Dip

26

GRILLED LAMB CHOPS

on white truffle-parmesan straw potatoes
olive and roasted eggplant tapanade

32

PARMESEAN CRUSTED VEAL CUTLETS

with Lemon Herb and Mushrooms

24

SEARED BONELESS BREAST OF CHICKEN

with lemon and capers

18

GRILLED SHRIMP SCAMPI

on ribbon parmesan pasta with white wine and shallot
beurre blanc

29

JUMBO LUMP CRAB CAKE

Tarragon and lemon butter sauce

28

STUFFED WHITE FLOUNDER

Gulf Coast Crab and Tomato Fondue

32

NORTH ATLANTIC SALMON STEAK

dry rubbed cajun spices with red pepper & tomato
salsa

26

SIDES

White Truffle Parmesan Fries

Buttermilk Whipped Potatoes

Cream Spinach in Brioche

French Green Beans

Baked Potato

4 /each

*Raw and undercooked food maybe hazardous to
your health