

starters

HUMMUS

Grilled pita, housemade giardiniera 17

SIGNATURE SHRIMP COCKTAIL

Chilled large white shrimp, horseradish cocktailsauce 23

BLUE CRAB CAKE

Remoulade, kimchi aioli, lemon 22

BAKED BRIE

Puff pastry, nuts, wild berry compote 19

AHI TUNA POKE*

Ahi tuna, avocado, english cucumber, sesame-soy glaze, wakame salad, fried wontons 21

THICK NUESKE'S BACON

Peter Luger-style 19

SHRIMP "CARGOT"

Gulf shrimp, roasted garlic lemon butter, gratinée asiago and swiss, crostini 21

soup & salad

THREE CHEESE GRATINÉE

Gruyère, provolone, parmesan 11

SEAFOOD CHOWDER

Lobster, smoked salmon, crème fraîche 12

BABY ARUGULA

Sunburst tomatoes, chèvre, candied pecans, fuji apple, white balsamic vinaigrette 14

WEDGE SALAD

Bacon, bleu cheese wedge, baby heirloom tomato, blue cheese dressing 14

CAESAR SALAD

Romaine lettuce, baby heirloom tomatoes, parmigiano-reggiano cheese, classic dressing 14

HOUSE CHOPPED

Romaine, avocado, hard cooked egg, bacon, red onion, roma tomato wedge, roquefort cheese, sherry vinaigrette 15

BURRATA CAPRESE

Soft mozzarella, beefsteak tomatoes, spring greens, micro basil, white balsamic vinaigrette 16

entrées

PRIME NY STRIP*

Garlic mashed potatoes, seasonal mushrooms, asparagus 58

FILET MIGNON*

Garlic mashed potatoes, seasonal mushrooms, asparagus 62

DUROC PORK CHOP*

Truffle demi-glace, garlic mashed potatoes, broccolini 44

MISO-GLAZED SEA BASS

Citrus ginger butter sauce, potato purée, seasoned asparagus 49

SHRIMP BULGOGI

Julienned vegetables, broccolini, baby bok choy, jasmine rice 39

SIGNATURE HERB-CRUSTED PRIME RIB*

Garlic mashed potatoes, brussels sprouts, housemade horseradish sauce, au jus
12 oz. 48 | 16 oz. 56

TAMARIND CHIPOTLE-GLAZED SCOTTISH SALMON*

Haricots vert, ancient grains 42

ROASTED CHICKEN

Miller amish chicken breast, ancient grains, roasted cauliflower, red pepper purée 39

ALMOND BUTTER RICE NOODLES (V)

Roasted baby vegetables, broccolini, almond butter soy glaze 31

sides

GARLIC MASHED POTATOES 12

TRUFFLE MACARONI & CHEESE 8

GRILLED ASPARAGUS 12

CARAMELIZED BRUSSELS SPROUTS

Nueske's bacon 12

ROASTED WILD MUSHROOMS 12

JASMINE RICE 12

A 7.95 split plate charge will apply to entrées.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

(V) vegan

