

STARTER

CAESAR SALAD

Chopped Romaine, Shaved Parmesan, Toasted Crouton, Creamy Caesar Dressing

ICEBERG LETTUCE WEDGE *gf*

Vine Ripe Tomatoes, Crumbled Blue Cheese, Blue Cheese Dressing

SHRIMP & LOBSTER BISQUE

Shrimp, Lobster, Sherry, Cream

MARKET FRESH GREENS *gf*

Cherry Tomatoes, Radish, Shaved Gruyère Cheese, Shallot-Dijon Vinaigrette

ENTREE

8 oz. FILET MIGNON

12 oz. NEW YORK STRIP

CRAB & BASIL STUFFED SHRIMP

Cajun Lobster Sauce

HAND-CARVED PRIME RIB

Creamy Horseradish Sauce, Au Jus

ROASTED RACK OF LAMB *gf*

Grain Mustard-Rosemary Glaze

ROASTED BALSAMIC CHICKEN

Wild Mushroom Couscous, Cipollini Onions

SIMPLY PREPARED SALMON

Mustard Beurre Blanc

UPGRADES

Add \$20

18 oz. BONE-IN KC STRIP

22 oz. BONE-IN RIBEYE COWBOY CUT

ONE-POUND LOBSTER TAIL

Simply Broiled, Carved Tableside & Served with Drawn Butter

ENHANCEMENTS

SEARED HUDSON VALLEY FOIE GRAS

16

OSCAR STYLE

Lump Crab, Asparagus, Béarnaise 11

NUESKE'S SLAB BACON AND BLUE CHEESE

12

SIGNATURE BUTTERS

Cajun, Gorgonzola Garlic, Cabernet Goat Cheese 3

SIDE DISHES

SALT-CRUSTED IDAHO BAKED POTATO

6

CREAM STYLE SPINACH *gf*

6

LOBSTER MACARONI & CHEESE

11

GARLIC HORSERADISH MASHED POTATOES *gf*

6

GRILLED ASPARAGUS *gf*

6

FRESH BROCCOLI *gf*

Hollandaise Sauce 6

SHAVED BRUSSELS SPROUTS *gf*

Caramelized Onions, Smoked Bacon 6

WHITE CHEDDAR & BACON AU GRATIN POTATOES

6

HOUSE-MADE DESSERTS

NEW YORK-STYLE CHEESECAKE

Graham Cracker Crust, Fresh Strawberries

KEY LIME PIE

Raspberry Sauce

BANANAS FOSTER BREAD PUDDING

Caramel Sauce, Vanilla Bean Ice Cream

CHOCOLATE MOUSSE