



A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS CERTIFIED ANGUS BEEF OR USDA PRIME, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

SALADS & APPETIZERS

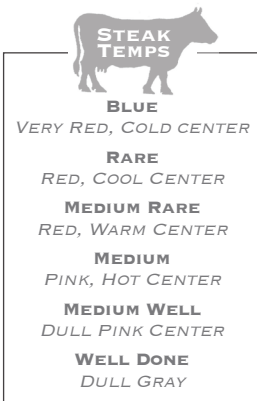
- CAESAR SALAD / \$12
- LOBSTER SALAD "COBB" STYLE / \$27
- HAMACHI / AVOCADO / PICKLED RAMPS / HONEY-ORANGE SAUCE / \$18
- CRABCAKE / MEYER LEMON / RADISH SALAD / \$17
- TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / \$16
- BEEFSTEAK TOMATO SALAD / GRILLED ONION VINAIGRETTE / STILTON / \$13
- ROASTED BEETS / ENDIVE / WALNUTS / GORGONZOLA / \$13
- BIBB LETTUCE / MUSTARD DRESSING / \$10
- CHOPPED VEGETABLE SALAD / \$15

SAUCES

- STEAK
- 3 MUSTARDS
- BÉARNAISE
- RED WINE
- ROQUEFORT
- PEPPERCORN
- CHIMICHURRI
- BBQ

MEAT & POULTRY

- HANGER STEAK 10 OZ / \$26
- FILET 8OZ / \$34 12OZ / \$42
- RIB EYE 14OZ / \$36 22OZ (BONE IN) / \$45
- PORTERHOUSE (FOR TWO) 40OZ / \$85
- NEW YORK STRIP 14OZ / \$37
- AMERICAN WAGYU SKIRT 10OZ / \$52
- BRAISED SHORT RIBS / \$33
- CERTIFIED ANGUS BEEF HAMBURGER / FRIES / \$16
- 7-SPICE DUCK BREAST / FOIE GRAS / PEACH MUSTARDA / \$38
- RACK OF LAMB (2 DOUBLE CUT) / \$40
- CONFIT LEMON-ROSEMARY CHICKEN / \$26
- HERB-PARMESAN CRUSTED VEAL CHOP 14 OZ / \$42



FISH & SHELLFISH

- SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / \$45
- ACACIA HONEY MARINATED ALASKAN BLACK COD / \$32
- CRISPY RED SNAPPER "CANTONESE STYLE" (FOR TWO) / \$62
- ROASTED MAINE LOBSTER 2LB / MEYER LEMON BUTTER / \$55
- SPICE RUBBED TUNA / CITRUS / BBQ SAUCE / \$30

SIDES / \$7

- ROASTED TOMATOES PROVENÇAL
- GRILLED ASPARAGUS
- ONION RINGS
- CREAMED SPINACH W/ NUTMEG
- LEEK & POTATO HASH BROWNS
- SPICY BBQ CORN
- GREEN BEANS
- BRUSSELS SPROUTS & CHESTNUTS W/ BACON
- BUTTERED COLLARD GREENS
- JALAPENO MASHED POTATO
- GNOCCHI PARMESAN
- POTATO GRATIN
- GRITS & GORGONZOLA

HEN OF THE WOODS MUSHROOM / \$ 14

DESSERTS / \$10

- CRÊPE SOUFFLÉ / PASSION FRUIT SAUCE
- CARAMELIZED CHEESECAKE / CRANBERRY - CITRUS SOUP
- BITTERSWEET CHOCOLATE TART / SALTED CARAMEL / PRALINE ICE CREAM
- RASPBERRY PISTACHIO DACQUOISE / MEYER LEMON SORBET
- PEANUT BUTTER CHOCOLATE PARFAIT / BANANA ICE CREAM
- SPICED CARROT CAKE / GINGER ICE CREAM
- SLICED FRUIT & BERRIES

ICE CREAM & SORBET \$7

TAKE HOME A BOTTLE OF BLT STEAK OR BLT BBQ SAUCE \$9 EA

CHEF DE CUISINE JEAN LUC MONGODIN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. AN 18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.