



**SEAFOOD PLATTER**  
 2 OYSTERS, 2 CLAMS,  
 2 SHRIMP, 1/2 (1.5LB) LOBSTER  
 27



**STEAK TEMPS**

**BLUE**  
 VERY RED, COLD CENTER

**RARE**  
 RED, COOL CENTER

**MEDIUM RARE**  
 RED, WARM CENTER

**MEDIUM**  
 PINK, HOT CENTER

**MEDIUM WELL**  
 DULL PINK CENTER

**WELL DONE**  
 DULL GRAY

**A FEW WORDS ABOUT OUR STEAKS...**

ALL OF OUR BEEF IS USDA PRIME OR CERTIFIED ANGUS, 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
- EAST & WEST COAST OYSTERS 1/2 DOZ 17 / DOZ 34
- JUMBO SHRIMP COCKTAIL / 17
- LOBSTER SALAD "COBB" STYLE / 27
- HAMACHI / AVOCADO / HONEY-ORANGE SAUCE / 18
- CRABCAKE / MEYER LEMON / RADISH SALAD / 16
- TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / 16
- BEEFSTEAK TOMATO SALAD / GRILLED ONION VINAIGRETTE / STILTON / 12
- ROASTED BEETS / ENDIVE / WALNUTS / GORGONZOLA / 12
- BIBB LETTUCE SALAD / MUSTARD DRESSING / 10
- CHOPPED VEGETABLE SALAD / 14
- GRILLED DOUBLE CUT BACON / 9

**MEAT & POULTRY**

- HANGER STEAK 10 OZ / 26
- FILET 8OZ / 34 12OZ / 42
- RIB EYE 14OZ / 39 (BONE IN) 22OZ / 45
- PORTERHOUSE (FOR TWO) 40OZ / 82
- NEW YORK STRIP 14OZ / 39
- AMERICAN WAGYU SKIRT 10OZ / 47
- BRAISED SHORT RIBS / 33
- CERTIFIED ANGUS HAMBURGER / FRIES / 16
- RACK OF LAMB (2 DOUBLE CUT) / 39
- CONFIT LEMON-ROSEMARY CHICKEN / 26
- HERB-PARMESAN CRUSTED VEAL CHOP 14 OZ / 42

- SAUCES**
- STEAK
  - 3 MUSTARDS
  - BÉARNAISE
  - RED WINE
  - ROQUEFORT
  - PEPPERCORN
  - HORSERADISH
  - CHIMICHURRI
  - BBQ

**FISH & SHELLFISH**

- SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / 45
- ACACIA HONEY MARINATED ALASKAN BLACK COD / 32
- BRANZINI / GRENOBLOISE STYLE / 28
- 2LB GRILLED MAINE LOBSTER / SUNDRIED TOMATO STUFFING / 55
- BBQ TUNA / CITRUS SALAD / 34

**SIDES / 7**

- ROASTED TOMATOES PROVENÇAL
- GRILLED ASPARAGUS
- ONION RINGS
- CREAMED SPINACH W/ NUTMEG
- LEEK & POTATO HASH BROWNS
- POACHED GREEN BEANS
- BRUSSELS SPROUTS / BACON
- BUTTERED COLLARD GREENS
- JALAPEÑO MASHED POTATOES
- PARMESAN GNOCCHI
- POTATO GRATIN
- GRITS & GORGONZOLA
- HEN OF THE WOODS MUSHROOM / 14

**DESSERTS / 10**

- CRÊPE SOUFFLÉ / PASSION FRUIT SAUCE
- APPLE CRANBERRY COBBLER / VANILLA ICE CREAM / CALVADOS
- WARM CHOCOLATE TART / PISTACHIO ICE CREAM
- PEANUT BUTTER CHOCOLATE MOUSSE / BANANA ICE CREAM
- CARROT CAKE / GINGER ICE CREAM
- BLUEBERRY-LEMON MERINGUE PIE / LEMON SORBET
- STICKY TOFFEE PUDDING CAKE / GEORGIA PECAN ICE CREAM
- SLICED FRUIT & BERRIES
- ICE CREAM & SORBET 7

CHEF DE CUISINE BEN MILES

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.