

Dinner
Late Night
Drinks



Steaks
Chops
Seafood

Gluten Free Menu

~ RAW BAR ~

½ dz. Raw Clams* 18

½ dz. Raw Oysters* 24

East or West Coast

½ Maine Lobster 30

Shrimp Cocktail 21

Sashimi Platter* 35

Yellowtail, Salmon & Tuna



~ APPETIZERS ~

Steak Tartare* 29

Capers, Cornichon & Egg Yolk

Cheese Fondue 34

Potato Skins, Bacon Bits & Apple

Hummus 17

*Smoked Paprika, Tomato & Cucumber
(Vegan)*

Shishito Peppers 14

*Sea Salt
(Vegan)*

Steamed Clams 28

Shallots, Black Pepper & White Wine Butter



~ SOUP & SALAD ~

Cream of Tomato 13

Chives

Clam Stew 32

Celery, Corn, Potato & Cream

Iceberg 18

*Tomato, Red Onion, Cucumber, Feta & Olives
(Vegan – without Feta Cheese)*

~ MAIN COURSE ~

1 ½ lbs. Steamed Lobster 68

Corn on the Cob & Baked Potato

½ Roast Chicken 38

Spinach & Mashed Potatoes

Rack of Lamb* 59

Spinach & Mashed Potatoes

Salmon* 38

Asparagus & Mustard Sauce



~ STEAKS ~

8 oz. Wagyu Hanger Steak* 49

16 oz. Bone-In New York Strip Steak* 70

8 oz. Filet of Beef* 68

32 oz. Frenched Tomahawk Steak* 169

16 oz. Split Bone Ribeye* 78

Sauces:

Add Truffle Butter 8

Add Blue Cheese Butter 5

Add Creamy Horseradish 4



~ SIDES ~

Mashed Potatoes or Baked Potato 11

Grilled or Steamed Asparagus 14

Sautéed or Steamed Spinach 11

Roasted Mushrooms 11

Sautéed Collard Greens 11

(Vegan – without Butter)

Corn off the Cob 11

(Vegan – without Butter)