

Dinner  
Late Night  
Drinks



Steaks  
Chops  
Seafood

## Gluten Free Menu

### ~ RAW BAR ~

½ dz. Raw Clams\* 24

½ dz. Raw Oysters\* 28  
*East or West Coast*

½ Maine Lobster 34

Shrimp Cocktail 24

Sashimi Platter\* 38  
*Yellowtail, Salmon & Tuna*



### ~ APPETIZERS ~

Steak Tartare\* 32  
*Capers, Cornichon & Egg Yolk*

Cheese Fondue 34  
*Potato Skins, Bacon Bits & Apple*

Braised Pork Belly 28  
*Butternut Squash, Napa Slaw & Balsamic Glaze*

Hummus 17 (V)  
*Smoked Paprika, Tomato & Cucumber*

Shishito Peppers 14 (V)  
*Sea Salt*

Steamed Clams 35  
*Shallots, Black Pepper & White Wine Butter*



### ~ SOUP & SALAD ~

Cream of Tomato 13  
*Chives*

Clam Stew 38  
*Celery, Corn, Potato & Cream*

Caesar 22  
*Parmesan Cheese*

Mixed Green 19  
*Candied Pecans, Beets, Goat Cheese, Orange Vinaigrette*

Iceberg 18  
*Tomato, Red Onion, Cucumber, Feta & Olives  
(Vegan – without Feta Cheese)*

### ~ MAIN COURSE ~

1 ½ lbs. Steamed Lobster 78  
*Corn on the Cob & Baked Potato*

½ Roast Chicken 40  
*Spinach & Mashed Potatoes*

Rack of Lamb\* 67  
*Spinach & Mashed Potatoes*

Salmon\* 42  
*Asparagus & Mustard Sauce*



### ~ STEAKS ~

16 oz. New York Strip Steak\* 98

8 oz. Filet Mignon\* 72

32 oz. Frenched Tomahawk Steak\* 196

16 oz. Split Bone Ribeye\* 87

### Sauces:

*Add Truffle Butter 8*

*Add Blue Cheese Butter 5*

*Add Creamy Horseradish 5*



### ~ SIDES ~

Mashed Potatoes (GF) 13

Baked Potato (V) 13

Grilled Asparagus 16 (GF/V)

Steamed Asparagus 16 (GF/V)

Garlic Broccoli 18 (GF/V)

Roasted Vegetables 16 (GF/V)

Sautéed or Steamed Spinach 13 (GF/V)

Roasted Mushrooms 18 (GF/V)

Sautéed Collard Greens 13  
*(Vegan – without Butter)*

Corn off the Cob 13 (GF/V)