

Dinner
Late Night
Drinks



Steaks
Chops
Seafood

Gluten Free Menu

~ RAW BAR ~

½ dz. Raw Clams* 22

½ dz. Raw Oysters* 26

East or West Coast

½ Maine Lobster 32

Shrimp Cocktail 22

Sashimi Platter* 36

Yellowtail, Salmon & Tuna



~ APPETIZERS ~

Steak Tartare* 29

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 34

Shallots, Black Pepper & White Wine Butter



~ SOUP & SALAD ~

Cream of Tomato 13

Chives

Clam Stew 38

Celery, Corn, Potato & Cream

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 76

Corn on the Cob & Baked Potato

Braised Short Ribs 52

Celery Root Puree, Roasted Vegetables & Bordelaise

½ Roast Chicken 39

Spinach & Mashed Potatoes

Rack of Lamb* 64

Spinach & Mashed Potatoes

Salmon* 39

Asparagus & Mustard Sauce



~ STEAKS ~

8 oz. Wagyu Hanger Steak* 49

16 oz. Bone-In New York Strip Steak* 80

8 oz. Filet of Beef* 72

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 (GF) or Baked Potato (V) 11

Grilled or Steamed Asparagus 14 (GF/V)

Garlic Broccolini 14 (GF/V)

Roasted Vegetables 14 (GF/V)

Sautéed or Steamed Spinach 11 (GF/V)

Roasted Mushrooms 14 (GF/V)

Sautéed Collard Greens 11

(Vegan – without Butter)

Corn off the Cob 11 (GF/V)