

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

Wild Giant Tiger Prawn 22

Shrimp Cocktail 21

Sashimi Platter\* 32  
*Yellowtail, Salmon & Tuna*



### ~ APPETIZERS ~

Steak Tartare\* 26  
*Capers, Cornichon & Egg Yolk*

Cheese Fondue 32  
*Potato Skins, Bacon Bits & Apple*

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

Steamed Clams 28  
*Shallots, Black Pepper & White Wine Butter*



### ~ SOUP & SALAD ~

Cream of Tomato 13  
*Chives*

Iceberg 16  
*Tomato, Red Onion, cucumber, Feta & Olives  
(Vegan – without Feta Cheese)*

### ~ MAIN COURSE ~

1 ½ lbs. Steamed Lobster 68  
*Corn on the Cob & Baked Potato*

Rack of Lamb\* 58  
*Spinach & Mashed Potatoes*

Salmon\* 38  
*Asparagus & Mustard Sauce*



### ~ STEAKS ~

8 oz. Wagyu Hanger Steak\* 49

16 oz. Bone-In New York Stripe Steak\* 70

8 oz. Filet of Beef\* 68

32 oz. Frenched Tomahawk Steak\* 148

16 oz. Split Bone Ribeye\* 78

### Sauces:

*Add Truffle Butter 8  
Add Blue Cheese Butter 4  
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 on the Cob 11  
*(Vegan – without Butter)*