

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 ~

- 8 oz. Wagyu Hanger Steak\* 49**
- 16 oz. Bone-In New York Strip Steak\* 98**
- 8 oz. Filet of Beef\* 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 or 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)**