

For the Table

BACON WRAPPED SHRIMP 12

bleu cheese stuffed, fire roasted salsa,
citrus chive butter

CALAMARI 12

sesame seed crusted, wasabi aioli,
apricot ginger glaze

STEAK "CIGARS" 10

steak & cheese egg rolls with dipping duo

AHI POKE TACOS 13

sesame seared tuna, pineapple soy, spicy mayo

LOADED CHICKEN TENDERS 10

hand breaded, buffalo drizzle, bleu cheese,
scallions, bacon

JUMBO LUMP CRAB CAKE 13

chipotle mayo

SHRIMP COCKTAIL 15

Old Bay poached, bloody mary cocktail sauce

SPINACH CHEESE DIP 10

herbed flatbread

STUFFED PEPPERS 12

banana peppers, Italian sausage, house made
marinara, mozzarella

THE CHOP SAMPLER 33

poke tacos, steak cigars, spinach cheese dip,
calamari, loaded tenders
(for 2 or the table)

Salads & Soup

MARKET GREENS 6

baby lettuce, pears, grapes, tomatoes, cucumbers,
almonds, toasted goat cheese, mustard sherry
vinaigrette

CAESAR SALAD 5

chopped romaine lettuce, roasted garlic dressing
add anchovies for a dollar

MORE THAN A WEDGE 9

iceberg, cherry tomatoes, bleu cheese, red onions,
bacon, croutons, carrots, cucumbers, radishes,
buttermilk ranch

TOMATO-TOMÁTO 8

creamy basil dressing, fresh mozzarella,
balsamic glaze

STEAKHOUSE COBB 15

blackened sirloin, avocado, tomato, bleu cheese,
cucumbers, red onions, radishes, house vinaigrette

FRENCH ONION SOUP 6

it's classic

CRAB BISQUE 6

tarragon cream

Neighborhood Favorites

TENDERLOIN TIPS 24

stout demi-glace, white cheddar mash,
wild mushrooms

CHICKEN PICCATA 18

sun-dried tomato, asparagus,
white cheddar mash, caperberry,
lemon butter

BERKSHIRE PORK CHOP 23

double-cut, sweet chili glazed

CHOP BURGER 13

sweet onion-Gruyère-bacon & bleu cheese
compote, arugula, crispy onions, choice of side

CLASSIC STEAK BURGER 11

lettuce, tomato, red onions, pickles
served with choice of side
add cheese or bacon for a dollar

WHISKEY BRAISED BEEF SHORT RIBS

white cheddar mash, green beans

Steaks

Served with choice of white cheddar mash, baked potato
crispy Brussels sprouts, green beans or garlicky spinach
ANY CUT CAN BE PREPARED AS A HOUSE FEATURE
ADD A SPLIT ROASTED LOBSTER TAIL
OR JUMBO SHRIMP SCAMPI 24 / 12

DRY AGED 30 DAYS

12 oz Kansas City
Bone in Strip 45
18 oz T-Bone 54

USDA PRIME STEAK

14 oz Boneless Ribeye 42
16 oz NY Strip 48
12 oz Coulotte Sirloin 32

WET AGED

6 oz Petite Filet Cut 32
8 oz Standard Filet Cut 35
10 oz Executive Filet Cut 38
14 oz New York Strip
Certified Angus Beef Cut 35
bourbon butter
Top Sirloin Cap Steak 24
sautéed mushrooms & onions
18 oz Cowboy
Certified Angus Beef Cut 42

House Features

FILET OSCAR 39
lump crab, crispy asparagus, bearnaise sauce

FILET DIANE 38
3 pepper crust, wild mushroom confit,
cognac cream sauce

BLEU FILET 38
Worcestershire cream sauce, bleu cheese

Prime Rib

Slow Roasted available Friday, Saturday & Sunday nights after 4:00 pm

12 OZ CUT 27

14 OZ CUT 30

Seafood

CHEF'S CATCH MKT
seasonal preparation

PAN-ROASTED WALLEYE 25
macadamia crusted walleye, rainbow chard hash,
lobster beurre blanc

JUMBO LUMP CRAB CAKES 25
chipotle aioli, oven roasted root vegetables,
lobster mash

FAROE ISLAND SALMON 23
spinach & pecorino risotto, mushroom, tomato,
citrus chive butter

LOBSTER & SHRIMP GNOCCHI 21
lobster, blackened shrimp, cherry tomato,
asparagus, sweet corn, garlic cream sauce

SEAFOOD FETTUCCINE 20
shrimp, scallops, mussels, tomato,
basil, mushroom, roasted garlic cream,
spinach fettuccini

LOUISIANA SHRIMP & RISOTTO 28
sauteed shrimp, louisiana butter sauce,
spinach & crab risotto

A La Carte Sides

LOBSTER MASH 7

WHITE CHEDDAR MASH 5

SWEET CORN GNOCCHI 6

HOUSE RISOTTO 5

ASPARAGUS - BEARNAISE SAUCE 5

ROOT VEGETABLES 5