

# 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** 11

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

## **JUMBO LUMP CRAB CAKE** 13

tomato corn relish, chipotle mayo

## **SHRIMP COCKTAIL** 15

Old Bay poached, Bloody Mary cocktail sauce

## **SHRIMP BRUSCHETTA** 12

shrimp, traditional bruschetta, balsamic reduction,  
parmesan, garlic points

## **STUFFED PEPPERS** 12

banana peppers, Italian sausage, house-made  
marinara, parmesan

## **THE CHOP SAMPLER** 34

poke tacos, steak cigars, shrimp bruschetta,  
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** 8

tarragon cream

# Neighborhood Favorites

## **TENDERLOIN TIPS** 24

stout demi-glace, wild mushrooms,  
white cheddar mash

## **CHICKEN PICCATA** 20

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

## **BERKSHIRE PORK CHOP** 23

double-cut, sweet chili glazed,  
white cheddar mash

## **CHOP BURGER** 13

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

## **CLASSIC STEAK BURGER** 12

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

## **WHISKEY BRAISED BEEF SHORT RIBS** 22

whiskey demi-glace, white cheddar mash

# Steaks

Served with choice of white cheddar mash, baked potato,  
crispy Brussels sprouts, broccolini or garlicky spinach

ANY CUT CAN BE PREPARED AS A HOUSE FEATURE  
ADD JUMBO SHRIMP SCAMPI 12

## USDA PRIME STEAK

14 oz. Boneless Ribeye 46

16 oz. NY Strip 48

## DRY AGED 40 DAYS

14 oz. Kansas City Bone-In Strip 52

## CREEKSTONE FARMS

20 oz. Bone-In Ribeye 48

## FILET MIGNON

6 oz. Petite Filet Cut 32

8 oz. Standard Filet Cut 35

10 oz. Executive Filet Cut 38

## CERTIFIED ANGUS BEEF

14 oz. New York Strip 39  
bourbon butter

# 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 34

14 oz. CUT 38

# Seafood

## PAN-ROASTED WALLEYE 25

macadamia crusted walleye, rainbow chard hash,  
beurre blanc

## FAROE ISLAND SALMON 23

spinach & pecorino risotto, mushroom,  
tomato, citrus chive butter

## SEAFOOD FETTUCCHINE 20

shrimp, scallops, tomato, basil, mushroom,  
roasted garlic cream, spinach fettuccine

## JUMBO LUMP CRAB CAKES 25

tomato corn relish, chipotle aioli,  
garlic roasted broccolini

## SHRIMP GNOCCHI 21

blackened shrimp, cherry tomato, asparagus,  
sweet corn, garlic cream sauce

## LOUISIANA SHRIMP & RISOTTO 28

sautéed shrimp, Louisiana butter sauce,  
spinach & crab risotto

# A La Carte Sides

MUSHROOMS AND ONIONS 5

SWEET CORN GNOCCHI 6

ASPARAGUS - BEARNAISE SAUCE 5

WHITE CHEDDAR MASH 5

HOUSE RISOTTO 6

BROCCOLINI 5