

STARTERS

SUSHI SHOTS	16
diced ahi tuna, guacamole, wontons, sweet soy, wasabi	
BURRATA MOZZARELLA	15
marinated tomatoes, basil, balsamic, grilled bread	
DEVEILED EGGS	11
applewood bacon, creole mustard, sriracha	
SUNDRIED TOMATO HUMMUS	13
olive tapenade, vegetables, toasted pita	
TEMPURA CALAMARI	17
pickled peppers, scallions, jalapeno tartar sauce	
COMEBACK SHRIMP	13
lightly battered, firecracker sauce	
BUFFALO CHICKEN SPRING ROLLS	12
franks red hot, blue cheese dip	

SOUP & SALAD

LOBSTER BISQUE	13
chopped maine lobster, sherry, chives	
FRENCH ONION SOUP	11
gruyere, beef broth, herb croutons	
LOCAL GREENS	10
sunflower seeds, tomato, cucumber, red onion, radish, honey lemon chardonnay dressing	
CAESAR	11
baby romaine, parmigiano reggiano, garlic breadcrumbs	
BERRY SALAD	13
fresh berries, almonds, feta, mixed greens, spinach, cucumber, vidalia poppyseed dressing	

always room for dessert

KEYLIME PIE 10	TRIPLE CHOCOLATE CAKE 12
whipped cream	fudge frosting, ganache
RUSTIC CHEESECAKE 10	CREMÉ BRULÉE 10
peach compote	fresh berries

STEAKS & CHOPS

BERKSHIRE PORK CHOP*	28
corn succotash, fingerlings, dijon peach glaze	
TWIN FILET MEDALLIONS*	39
green beans, mashed potatoes, bourbon peppercorn sauce	
USDA PRIME SIRLOIN* 	29
eight ounces, loaded baked potato, peppercorn sauce	
CENTER-CUT FILET MIGNON* 	49 / 65
seven or ten ounces, mashed potatoes, roasted asparagus	
DELMONICO RIBEYE* 	59
sixteen ounces, bacon & cheddar loaded baked potato	
SURF & TURF* 	72
seven ounce filet, maine lobster tail, mashers, asparagus	

HICKORY ROASTED PRIME RIB

12oz or 16oz prime rib,
creamy horseradish, au jus,
loaded baked potato

42 / 54

limited availability

HOUSE SPECIALTIES

HERB CRUSTED GROUPER*	49
sweet corn succotash, fingerlings, roasted pepper vinaigrette	
GRILLED MAINE SALMON*	27
lemon dill yogurt, roasted broccoli, basmati lentil pilaf	
SHRIMP & SCALLOP SAUTÉ	45
roasted tomato & spinach risotto, lemon oil, balsamic glaze	
SPICY SHRIMP MAFALDINE	26
asparagus, mafaldine pasta, chili flakes, light garlic sauce	
LOBSTER FETTUCCINE	36
chopped maine lobster, spinach, lobster basil cream	
TWIN MAINE LOBSTER TAILS	58
twin six ounce tails, mashed potatoes, asparagus	
CHICKEN ANNA	26
broccoli & cheddar risotto, lemon herb pan sauce	
CABERNET BRAISED SHORT RIB*	36
mashed potatoes, baby carrots, onion straws, cabernet jus	

Drink Specials 12



THE JACK FROST
empress gin, blue curacao, pineapple juice



THE GRINCH
creme de menthe, white creme de cocoa,
red sprinkle rim



PEPPERMINT ESPRESSO MARTINI
vanilla vodka, peppermint bark rumchata,
candy cane rim

Bubbly

 COPPOLA Prosecco, Italy, 187 ml split ..	12
 MUMM NAPA Brut, California	12 / 60
 PIZZOLATO Moscato, Italy	11 / 16 / 44
VEUVE CLICQUOT “Yellow Label” Brut, Champagne	100
LAURENT PERRIER Brut, France	90
GH MUMM Grand Cordon, Champagne	75
ROEDERER Brut Rosé, Sonoma	70