

STARTERS

CRISPY BRUSSELS SPROUTS scallions, sesame seeds, sweet chili glaze	10
BURRATA MOZZARELLA marinated tomatoes, basil, balsamic, grilled bread	15
DEVEILED EGGS applewood bacon, creole mustard, sriracha	11
SUNDRIED TOMATO HUMMUS olive tapenade, vegetables, toasted pita	13
TEMPURA CALAMARI pickled peppers, scallions, jalapeno tartar sauce	17
COMEBACK SHRIMP lightly battered, firecracker sauce	13
BUFFALO CHICKEN SPRING ROLLS franks red hot, blue cheese dip	12

SOUP & SALAD

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

always room for dessert

KEYLIME PIE 10
whipped cream

TRIPLE CHOCOLATE CAKE 12
fudge frosting, ganache

RUSTIC CHEESECAKE 10
peach compote

CREMÉ BRULÉE 10
fresh berries

STEAKS & CHOPS

BERKSHIRE PORK CHOP* corn succotash, fingerlings, dijon peach glaze	28
TWIN FILET MEDALLIONS* green beans, mashed potatoes, bourbon peppercorn sauce	39
USDA PRIME SIRLOIN* eight ounces, loaded baked potato, peppercorn sauce	29
CENTER-CUT FILET MIGNON* seven ounces, mashed potatoes, roasted asparagus	49
DELMONICO RIBEYE* fourteen ounces, bacon & cheddar loaded baked potato	55
SURF & TURF* twin filet medallions, lobster tail, mashers, asparagus	59

HICKORY ROASTED PRIME RIB

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

42 / 54

limited availability

HOUSE SPECIALTIES

GRILLED MAINE SALMON* lemon dill yogurt, roasted broccoli, basmati lentil pilaf	27
HERB CRUSTED WALLEYE* sweet corn succotash, fingerlings, roasted pepper vinaigrette	34
SPICY SHRIMP MAFALDINE asparagus, malfadine pasta, chili flakes, light garlic sauce	26
LOBSTER FETTUCINE chopped maine lobster, spinach, lobster basil cream	36
TWIN MAINE LOBSTER TAILS twin six ounce tails, mashed potatoes, asparagus	58
PENNE PORTOFINO grilled chicken, parmesan, sweet peas, vodka rosé sauce	23
CHICKEN ANNA broccoli & cheddar risotto, lemon herb pan sauce	26
CABERNET BRAISED SHORT RIB* mashed potatoes, baby carrots, onion straws, cabernet jus	36

Drink Specials 12

 THE JACK FROST empress gin, blue curacoa, 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, CA	12 / 60
 PIZZOLATO Moscato, Italy	11 / 16 / 44
PERRIER JOUËT “Belle Epoque” Brut, France	210
ROEDERER Brut Rosé, Sonoma	70