

APPETIZERS

Bacon-Wrapped Shrimp	...14
Oysters Rockefeller	...12
Pan-Seared Lump Crab Cakes	...14
Washington Oysters on the Half Shell	...12
Flash Fried Japanese Peppers	...6
Lump Meat Crab Cocktail	...14
Jumbo Shrimp Cocktail	...12

SOUPS & SALADS

Tomato Bisque	...8
Onion Soup Gratinée	...6
Steakhouse Chopped Salad	...7
Baby Iceberg Wedge Salad	...7
Greek Salad	...7
Caesar Salad	...7
Spinach Salad	...7
Heirloom Tomatoes with Mozzarella	...8

USDA PRIME SELECTIONS

Our USDA prime beef selections are dry-aged for 48 days.

Pan Seared Bone-In Ribeye 24 oz	...39
Bone-In New York 20 oz	...39
Prime Burger 10 oz	...19
Flat Iron Steak 10 oz	...28

BEEF

New York Strip Steak 14oz	...29
Porterhouse 24oz	...32
Petite Filet 8oz	...28
Filet Mignon 12oz	...34
Filet Mignon au Poivre 12oz	...35

SEAFOOD

Alaskan Halibut	...32
Framford Natural Shetland Salmon	...28
Dover Sole	...50
Swordfish	...32
Surf and Turf	...79
Tristan Island Lobster Tail	...55
Alaskan Red King Crab Legs	...55

POULTRY & CHOPS

Sonoma Rotisserie Chicken	...19
Niman Ranch Pork T-Bone	...22
Strauss Veal Chop 16oz	...38
Colorado Lamb Chops	...38

SAUCES Complimentary upon request

Garlic-Cilantro Steak Sauce / Green Peppercorn & Cognac Demi-Glace / Roasted Chicken & Herb Jus Lié /
Shiitake Mushroom & Red Wine Demi-Glace / Madeira & Whole-Grain Mustard Demi-Glace / Hollandaise / Béarnaise

VEGETABLES

Spinach <i>Steamed, Creamed, or Sautéed</i>
Broccoli <i>Hollandaise</i>
Asparagus <i>Hollandaise or Grilled with Aged Balsamic</i>
Creamed Corn
Sautéed Mushroom Medley
Green Beans <i>Amandine or Steamed</i>

POTATOES

Mashed Potatoes <i>House or Garlic</i>
Sweet Potato <i>Baked or Mashed</i>
French Fries
Colossal Baked Potato
Hash Browns
Potatoes Gratinée
Twice-Baked Potato
Sonoma Potatoes
White Cheddar Mac & Cheese

all...6