

Appetizers and Soups

FRENCH ONION SOUP

Baguette Crouton, Melted Swiss Cheese 9.75

MAINE LOBSTER SUMMER CORN "CHOWDA"

Fresh Dill and Chives 13.75

JUMBO SHRIMP COCKTAIL

Poached Shrimp with Spicy Cocktail Sauce and Fresh Horseradish 22.5

TUNA TARTARE*

Yellowfin Tuna, Fresh Ginger, Toasted Sesame Seeds, Crispy Wontons 19

CRAB DUMPLINGS

Crab, Polenta, Shaved Reggiano, Truffle Oil and Roasted Red Pepper Butter 22.75

BBQ SHORT RIBS

Warm Corn Bread, Cilantro, Coleslaw, Smoked Tomato Compote 15.75

CRAB LOUIS COCKTAIL

Hard Boiled Egg, Tomato, Cognac Cream Sauce 24

OCEAN TOWER*

Tower of our Freshest Shellfish and Raw Bar Selections, Cocktail Sauce and Mustard Aioli

Appetizer 55 Grande 90 Royale 135

Seafood

CHEF'S DAILY FISH SELECTION

Broiled, Sautéed or Blackened 39

YELLOWFIN TUNA AU POIVRE*

Herb-Truffled Pommes Frites, Sautéed Asparagus 39

SOUTH AFRICAN LOBSTER TAILS

Broiled Twin Lobster Tails topped with Herb Bread Crumbs and Butter 64

COLOSSAL STUFFED SHRIMP

Jumbo Lump Crab Stuffing, Asparagus, Garlic Butter 39

GRILLED SALMON

Vegetable Risotto, Sautéed Spinach, Lemon Dill Beurre Blanc 36

Salads

CAESAR SALAD

Romaine Leaves, Herbed Croutons, Anchovies, Kalamata Olives and Shaved Reggiano 14

HEIRLOOM TOMATO SALAD

Heirloom Tomatoes, Sweet Vidalia Onions and Gorgonzola Cheese with White Balsamic Vinaigrette and Basil Oil 15.5

BEET SALAD

Red and Golden Beets, Cucumbers, Sweet Onions and Hearts of Palm with Orange Vinaigrette 15

ORGANIC SPINACH SALAD

Toasted Pancetta, Sweet Onions, Shiitake Mushrooms, Poached Egg, Warm Bacon-Dijon Vinaigrette 16

BABY ICEBERG

Chopped Applewood Bacon, Egg, Gorgonzola Cheese, Tomatoes, Sweet Onions, Creamy Garlic Peppercorn Ranch 14

VEGETABLE SALAD

Frisée, Roasted Zucchini, Asparagus, Heirloom Tomatoes, Red Peppers, Tomato-Lemon Vinaigrette 13.5

Side Dishes

GIANT "LOADED" BAKED POTATO 10

TEMPURA ONION RINGS 9.75

CREAMED WHOLE LEAF SPINACH 10.75

ROASTED SEASONAL MUSHROOMS 9.75

PARMESAN-TRUFFLE STEAK FRIES 11.5

GORGONZOLA POTATO "TOTS" 11.5

MACARONI AND CHEESE GRATIN 11.5

SAUTÉED ONIONS 9

GRILLED ASPARAGUS AND HOLLANDAISE SAUCE 10.25

CORN "OFF THE COBB" 10.25

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Chef's Selections

STEAKHOUSE BURGER*

Tempura Onion Rings, Parmesan Truffle Steak Fries,
Roasted Garlic Aioli, Onion Kaiser Roll 21

MIXED GRILL*

Filet Mignon, Lamb Chop with Garlic Butter and
Veal Tenderloin with Béarnaise Sauce 53

VEAL TENDERLOIN "OSCAR"*

Twin Tenderloins with Steamed Asparagus,
Sweet Lobster, Béarnaise Sauce 61

CHICAGO STYLE KOSHER HOT DOG

Heirloom Tomato, Onion, Dill Pickle,
Lettuce, Sweet Relish, Spicy Sport Peppers
On a Poppy Seed Roll with Hand Cut Fries 19

SURF & TURF*

Our Filet Mignon served with
a South African Lobster Tail 61

VEAL CHOP*

Marinated in Lemon, Garlic and Rosemary.
Fork tender and bursting with flavor 50

BRICK ROAST ASHLEY FARMS CHICKEN AL MATTONE

Farro Fontina Risotto 35

Specialty Items

BLACKENED RIBEYE*

Tempura Onion Rings, Asparagus, Lemon Butter 54

SLICED FILET MIGNON*

Our popular Filet sliced and served with a
Wild Mushroom Brandy Cream Sauce,
Mashed Potatoes and Grilled Asparagus 49

STEAK AU POIVRE*

A Prime New York Strip Steak rubbed with
Peppercorns, served with Brandied Cream Sauce 56

"LOADED" NEW YORK STRIP*

Caramelized Onions, Sautéed Mushrooms,
Cheddar-Bacon Whipped Potatoes 59

RACK OF LAMB*

Rosemary, Parsley and Dijon Crusted 49

Classic Cuts

NEW YORK STRIP*

A full-bodied and full flavored
prime cut from the Short Loin 54

T-BONE*

Saves you from making the tough choice
between a NY Strip and a Filet 56

PORTER HOUSE FOR TWO*

Combines the rich flavor of a Strip
with the tenderness of a Filet.
Served with Asparagus, Roasted Potatoes
and Béarnaise Sauce 110

FILET MIGNON*

A steakhouse favorite
Regular 53 Petite 44

RIBEYE*

Well marbled for peak flavor and
deliciously juicy 49

BONE-IN FILET MIGNON*

Enjoy the classic filet with added
richness of cooking on the bone
Served with Horseradish Demi-Glace 58

DRY-AGED STEAKS*

Dry aged for a minimum of 28 days to ensure
utmost tenderness and robust flavors

Bone-In New York Strip 59

Tomahawk Rib Chop 60

Steakhouse

All menu prices subject to service charge and state sales tax.

As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.

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