

STARTERS

MEATBALLS

POMODORO SAUCE, WHOLE-MILK RICOTTA, CRUSHED RED PEPPER 17.75

CRISPY BRUSSELS SPROUTS **GF V Df**

HOUSE PESTO, BALSAMIC GLAZE, PARMESAN 16.50

ARANCINI

PARMESAN RISOTTO CROQUETTES, HOUSE RED SAUCE 16.50

SPINACH DIP **GF**

CHEESE BLEND, SPINACH, ARTICHOKE, CROSTINI 17

CALAMARI

CRISPY CALAMARI, LEMON, YELLOW PEPPERS, VODKA SAUCE 19.50

BURRATA BRUSCHETTA **GF V**

BURRATA, TOMATO, BASIL PESTO, BALSAMIC GLAZE, CROSTINI 17

HEARTH & HARVEST

ADD: CHICKEN 8 | STEAK 17 | SALMON 13 | SHRIMP 15

BREAD SERVICE **GF V**

HERB BUTTER, HOUSE PESTO, PIMENTO CHEESE 7

CLASSIC WEDGE **GF V Df**

ICEBERG LETTUCE, AGED BLEU CHEESE, BACON, HEIRLOOM TOMATO, BLEU CHEESE DRESSING 18

FRESH FARMED **GF V Df**

ORGANIC GREENS, PARMESAN, CARROTS, TOMATO, CUCUMBER 16

+ Dressings: ranch, house Italian, bleu cheese, raspberry vinaigrette

CRISP CAESAR **GF V**

ROMAINE, PARMESAN, HOUSE CAESAR DRESSING, AND CROSTINI 16

BEETS & BURRATA **GF V**

ROASTED BEETS, BURRATA, PISTACHIOS, EXTRA-VIRGIN OLIVE OIL, MICROGREENS 18.50

LOBSTER BISQUE

CREAMY LOBSTER BISQUE, SHERRY CUP 9 | BOWL 18

+ Bowl includes a 4 oz lobster tail



CASUAL

ADD: SIDE CAESAR OR FARMED 6

ADD: SIDE WEDGE, BEETS & BURRATA, OR CUP OF LOBSTER BISQUE 9

ADD: COLESLAW 2 | SWEET POTATO FRIES, TRUFFLE FRIES, OR ONION RINGS 4

BAR STEAK

6 OZ AMERICAN WAGYU, WHIPPED POTATOES, BOURSIN, TEXAS TOAST 36

WILD MUSHROOM PIZZA **GF V**

MUSHROOMS, SPINACH, SHALLOT, GOAT CHEESE, MOZZARELLA, BALSAMIC 21

VEGGIE BURGER **GF V**

BLACK BEAN PATTY, SAUTÉED ONIONS, MUSHROOMS, SPICY AIOLI, FRIES 19.25

CLASSIC BURGER **GF**

CHAR-GRILLED, FRIES 17.75

+ Add Cheese: American, Cheddar, Provolone, Swiss, Bleu 1.50ea

SPAGHETTI & MEATBALLS **GF Df**

POMODORO, HOUSE MEATBALLS, PARMESAN, PESTO 27.50

PENNE ALFREDO **GF V**

GARLIC PARMESAN CREAM SAUCE 30.50

+ Add: Chicken 8 | Steak 17 | Salmon 13 | Shrimp 15

SIDES FOR TWO

STARCH

+ Jumbo Baked Potato 5 +

+ Loaded Baked Potato 8 +

+ Steak Fries 7 +

SIGNATURE

+ Shrimp Scampi 17 +

+ Baked Mac 13 +

+ Lobster Mac 18 +

VEGGIES

+ Seasonal Vegetables 5 +

+ Stuffed Tomato 8.50 +

+ Roasted Mushrooms in Port Cream 8 +

* gluten-free buns \$2.50 | gluten-free crust \$4.75 | gluten-free spaghetti \$3 *

* A 20% service charge may be added to groups of eight or more. *

Menu prices reflect our cash discount.

For card payments, your check will show both the cash price and the standard electronic payment price before you finalize payment.

Please ask your server or a manager if you have questions. Many dishes can be prepared gluten-free, dairy-free, or vegetarian.

Please inform your server about any allergies. While we follow proper handling procedures, our kitchen is not a certified gluten-free facility.

We cannot guarantee satisfaction on modified dishes or steaks ordered medium-well or higher.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

HOUSE ENTRÉES

ADD: SIDE CAESAR, FARMED 6

ADD: SIDE WEDGE, BEETS & BURRATA, OR CUP OF LOBSTER BISQUE 9

CHICKEN PARMIGIANO GF

CRISPY CHICKEN, VODKA POMODORO, MOZZARELLA, PARMESAN, SPAGHETTI 38

EGGPLANT NAPOLEON V

FRIED EGGPLANT, TOMATO, BURRATA, PESTO, BALSAMIC, ASPARAGUS, COUSCOUS 38.50

PORTOBELLO CAP GF

STUFFED PORTOBELLO, SPINACH, ROASTED RED PEPPER, TOMATO, RED ONION, CHEESE, BALSAMIC GLAZE 38

TORTELLINI ALA VODKA

CHEESE TORTELLINI, ITALIAN SAUSAGE, RED ONION, RED PEPPER, VODKA CREAM 36.50

LAKE PERCH

SAUTÉED PERCH, LEMON-CAPER AIOLI, COUSCOUS 42

ALASKAN KING CRAB

1.25 LB JUMBO LEGS, COUSCOUS, MELTED BUTTER, LEMON MKT

BAKED SALMON GF DF

ROASTED SALMON, SHALLOTS, TOMATO, RED ONION, WHITE BALSAMIC, COUSCOUS 43

SEAFOOD RISOTTO GF

CREAMY RISOTTO, SHRIMP, LOBSTER, CRAB 49

SHARED TABLE EXPERIENCES

PLATTERS ARE PREPARED FOR PARTIES OF 2, 4, 6, 8 OR MORE

ADD: SIDE CAESAR, FARMED 6

ADD: SIDE WEDGE, BEETS & BURRATA, OR CUP OF LOBSTER BISQUE 9

ITALIAN

EGGPLANT NAPOLEON, TORTELLINI ALLA VODKA, CHICKEN PARMESAN 49 PER PERSON

CHATEAUBRIAND

CENTER-CUT TENDERLOIN, WHIPPED POTATOES, ROASTED TOMATOES 68 PER PERSON

TOMAHAWK

TOMAHAWK RIBEYE, WHIPPED POTATOES, ROASTED TOMATOES, DEMI-GLACE, FRIED LEEKS 84 PER PERSON

SURF & TURF

BONE-IN WAGYU TOMAHAWK, TIGER SHRIMP, LOBSTER, WHIPPED POTATOES, LEMON, BUTTER 99 PER PERSON

SEAFOOD

SHRIMP, LOBSTER, SNOW CRAB, COUSCOUS, LEMON, BUTTER 75 PER PERSON

CHOPS

SERVED WITH GARLIC WHIPPED POTATOES, DEMI-GLACE, AND FRIED LEEKS

ADD: SIDE CAESAR OR FARMED 6

ADD: SIDE WEDGE, BEETS & BURRATA, OR CUP OF LOBSTER BISQUE 9

FILET - 7 OZ CENTER-CUT ANGUS **GF**

LEAN, BUTTERY, FORK-TENDER

59

RIBEYE - 14 OZ ANGUS **GF**

WELL-MARBLED, RICH, TENDER FINISH

54

SCOTCH - 6 OZ AMERICAN WAGYU **GF**

SLICED, DEEP MARBLING, MELT-IN-YOUR-MOUTH TEXTURE

40

SHORT RIB **GF**

SLOW-BRAISED BONE-IN SHORT RIB, MUSHROOM GRAVY, CREAMY RISOTTO

48

MEDALLIONS - TWO 4 OZ ANGUS FILETS **GF**

LIGHTLY SEASONED, GRILLED, EXCEPTIONALLY TENDER

56

TOMAHAWK - 30 OZ AMERICAN WAGYU **GF**

SIGNATURE CUT, BOLD FLAVOR

MKT



Black & Blue - seared raw 110° • Rare - cold, purple center 120° • Medium Rare - warm, red center 130°
Medium - hot, pink center 140° • Medium Well - slightly pink 150° • Well Done - hot, gray center 160°

All chops can be prepared gluten-free; request with your server



STEAK ENHANCEMENTS

SAUCES

- + Bearnaise 5.50 +
- + Garlic Herb Butter 3.50 +

TOPPINGS

- + Bleu Cheese Crumbles 5.50 +
- + Mushrooms & Onions 5.50 +

SEAFOOD

- + Fried Shrimp 7 +
- + 4 oz Lobster Tail 9 +

SIDES FOR TWO

STARCH

- + Jumbo Baked Potato 5 +
- + Loaded Baked Potato 8 +
- + Steak Fries 7 +

SIGNATURE

- + Shrimp Scampi 17 +
- + Baked Mac 13 +
- + Lobster Mac 18 +

VEGGIES

- + Seasonal Vegetables 5 +
- + Stuffed Tomato 8.50 +
- + Roasted Mushrooms in Port Cream 8 +

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