

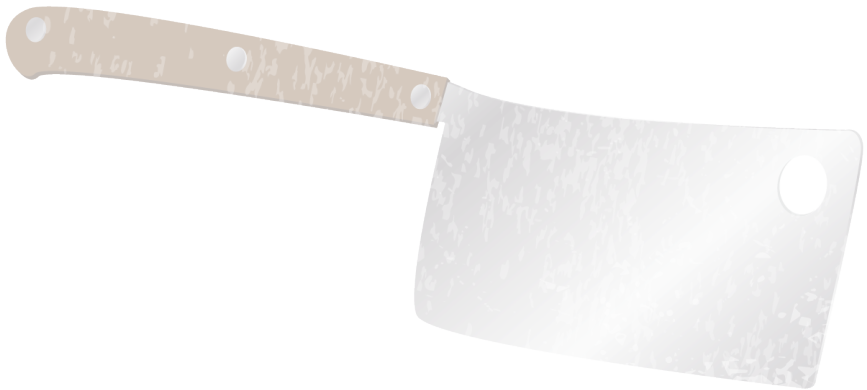
STARTERS

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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