



## Appetizers

<b>Goat Cheese</b>	<b>16</b>	<b>Maryland</b>	<b>22</b>
<b>Crostini</b> whipped chive goat cheese crostini with prosciutto & sun dried tomato gastrique		<b>Crab Cakes</b> jumbo lump cakes in remoulade sauce	
<b>Calamari</b>	<b>19</b>	<b>Jumbo Shrimp Cocktail</b>	<b>19</b>
grilled or fried		poached U-12 jumbo shrimp, cocktail sauce, horseradish, lemon	
<b>Escargot en Champignon</b>	<b>17</b>	<b>Seared Scallops</b>	<b>23</b>
garlic-butter, wild mushrooms		served over lemon-parmesan crust, lemon-herb drizzle	
<b>Saganaki</b>	<b>14</b>		
flaming cheese in brandy liquor			

## From the Sea

<b>Tilapia</b>	<b>22</b>	<b>Walleye Pike</b>	<b>35</b>
lightly crusted and served with amandine sauce & vegetables		pecan crusted, meunière sauce served with bacon green beans	
<b>Lake Superior Whitefish</b>	<b>27</b>	<b>Coconut Curry Mahi Mahi</b>	<b>36</b>
lemon white wine sauce, polenta, summer vegetables		basmati rice wok vegetables	
<b>French Fried Shrimp</b>	<b>30</b>	<b>Seared Sea Scallops</b>	<b>38</b>
jumbo fried with cocktail sauce		white wine butter sauce, served with mashed potatoes and grilled asparagus	
<b>Shrimp Scampi</b>	<b>28</b>	<b>Halibut</b>	<b>42</b>
cream garlic white wine sauce, pasta		macadamia crusted, lemon butter sauce, grilled asparagus, mashed	
<b>Salmon</b>	<b>30</b>		
miso marinated, teriyaki glaze, vegetables			
<b>Dover Sole</b>			<b>MP</b>
meunière sauce, de-boned tableside, with sautéed vegetables			

## The Greens

SM | LG

<b>Palm Court</b>	<b>8</b>	<b>15</b>
mixed greens, hearts of palm, avocado, tomatoes, cucumbers, house dressing		
<b>Spinach</b>	<b>8</b>	<b>16</b>
fresh spinach, bacon, mushrooms, hard-boiled egg served with honey bacon vinaigrette dressing		
<b>Caprese</b>		<b>16</b>
tomato, buffalo mozzarella, basil, balsamic glaze, extra virgin olive oil		
<b>Caesar</b>	<b>8</b>	<b>15</b>
romaine, shredded parmesan served with our gourmet caesar dressing		
<b>Chopped</b>	<b>8</b>	<b>16</b>
iceberg, turkey, avocado, bacon, tomatoes, Swiss cheese, red onions, ranch		
<b>Strawberry Salmon</b>		<b>26</b>
fresh spinach, grilled salmon, strawberries, candied pecans, red onion, honey bacon dressing		
<b>Wedge</b>		<b>15</b>
iceberg, blue cheese crumbles, bacon, tomato, red onion, blue cheese dressing		

Add to Any Salad:

Chicken 7 Shrimp 12 Salmon 12 Steak 12

20% gratuity may be added to parties of 8 or more. Prices subject to change without notice. Not responsible for loss or exchange of personal property.

## The Butchers Block

USDA prime cuts, wet-aged 21-28 days, hand trimmed in-house

<b>Ribeye</b>	<b>49</b>	<b>Filet Medallions</b>	<b>29</b>
20oz bone in, thick prime cut full flavor		two 4oz medallions, smashed yukon potato, spinach, béarnaise	
<b>Top Sirloin</b>	<b>26</b>	<b>KC Strip</b>	<b>44</b>
14oz center cut		USDA 16oz prime cut bone-in NY strip charbroiled	
<b>Australian Lamb Loin Chops</b>	<b>29</b>	<b>Porterhouse</b>	<b>49</b>
broiled with au-jus		24oz NY & Filet Mignon bone-in charbroiled	
<b>Rack of Lamb</b>	<b>45</b>		
new zealand, dijon crust			
<b>Filet Mignon</b>	<b>45</b>		
12oz char-broiled			
<b>Crust:</b> parmesan, horseradish, blue cheese	<b>3</b>		
<b>Sauce:</b> béarnaise, bordelaise	<b>3</b>		

## Specialty of the House

Available Friday - Sunday while supplies last

### Prime Rib

slow roasted, au jus, horseradish sauce

Small 36 Large 43 Double 59

## On the Half Shell

<b>Oyster's Rockefeller (4pc)</b>	<b>18</b>
spinach, mornay	
<b>Oysters Coast-to-Coast</b>	<b>MP</b>
daily selection available by the piece, half dozen, or full dozen	

## Seafood Towers

Chef's selection of east & west coast oysters, shrimp cocktail, Maine lobster, & seafood salad

<b>Petit</b> .....	<b>MP</b>
6 Oysters	1 Lobster Tail
Crab Guacamole	4 Shrimp Cocktail
<b>Grand</b> .....	<b>MP</b>
12 Oysters	1 Lobster Tail
Crab Guacamole	6 Shrimp Cocktail
	3 Jumbo Seared Scallops

Served with traditional sauces & garnish.

Consuming raw or undercooked foods may increase your risk of food borne illness.

Most of our items can be prepared Gluten Free.

## Classic Entrees

<b>Pork Chops</b>	<b>35</b>
twin french cut berkshire pork chops, greek style olive oil and lemon	
<b>Calves Liver</b>	<b>25</b>
provimi, bacon, sautéed onions, mashed	
<b>Chicken Cordon Blue</b>	<b>41</b>
crusted chicken breast stuffed with melted swiss cheese & imported ham, topped with parmesan cream	
<b>Chicken Piccata</b>	<b>22</b>
lemon caper sauce, pasta	
<b>Chicken Marsala</b>	<b>22</b>
grilled chicken breast, marsala mushroom wine sauce & mashed potatoes	
<b>Half Chicken Vesuvio</b>	<b>22</b>
with potato wedges and peas	
<b>Chicken Kabob</b>	<b>24</b>
skewered chicken with peppers, mushrooms and onions	
<b>Steak Kabob</b>	<b>25</b>
skewered with green and red peppers, mushrooms & onions over rice	
<b>Gourmet Burger</b>	<b>15</b>
half pound, ground prime sirloin, brioche bun, served with french fries	
<b>Duck</b>	<b>38</b>
1/2 roasted duck, orange sauce, farro succotash	
<b>Full Slab Baby Back Ribs</b>	<b>32</b>
slow roasted pork, fall-off-the-bone ribs	
<b>Half Slab BBQ Ribs &amp; Shrimp Combo</b>	<b>32</b>
slow roasted ribs & fried or grilled shrimp	

## Soup

<b>Baked French Onion</b>	<b>8</b>
beef broth, spanish onions, crouton, and cheese baked over the top	

## Pastas

<b>Seafood Pasta</b>	<b>32</b>
linguini, scallops, calamari, shrimp, bacon and tomatoes, topped with breadcrumbs	
<b>Fettuccine Alfredo</b>	<b>19</b>
homemade parmesan cream sauce	
<b>Add Chicken</b> 7   <b>Add Shrimp</b> 12	
<b>Linguini Marinara</b>	<b>19</b>
with our homemade marinara sauce	
<b>Add Chicken</b> 7   <b>Add Shrimp</b> 12	

## Vegetarian Options

<b>Vegetable Platter</b>	<b>21</b>
seasonal grilled vegetables	
<b>Pasta Primavera</b>	<b>19</b>
linguini pasta with sautéed seasonal vegetables in a cream white sauce	

## Sides For the Table

<b>Steakhouse Mushrooms</b>	<b>9</b>	<b>Not Your Mama's Mac &amp; Cheese</b>	<b>11</b>
sautéed with sherry and thyme		aged white cheddar, bacon lardons, chives	
<b>Yukon Potatoes</b>	<b>8</b>	<b>Creamed Spinach</b>	<b>7</b>
smashed & fried with parmesan cream sauce			
<b>Loaded Mashed</b>	<b>8</b>	<b>Grilled Asparagus</b>	<b>8</b>
cheddar cheese, bacon, scallions, sour cream		served with béarnaise	
		<b>Broccoli</b>	<b>6</b>