

Appetizers

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

From the Sea

Tilapia	22	Walleye Pike	35
lightly crusted and served with amandine sauce & vegetables		pecan crusted, meunière sauce served with bacon green beans	
Lake Superior Whitefish	28	Crabmeat Stuffed Flounder	33
lemon white wine sauce, polenta, summer vegetables		flounder stuffed with fresh crabmeat served over lemon butter sauce & rice pilaf	
French Fried Shrimp	30	Seared Sea Scallops	39
jumbo fried with cocktail sauce		white wine butter sauce, served with mashed potatoes and grilled asparagus	
Shrimp Scampi	29	Halibut	43
cream garlic white wine sauce, pasta		macadamia crusted, lemon butter sauce, grilled asparagus, mashed	
Salmon	30		
miso marinated, teriyaki glaze, vegetables			
Dover Sole			MP
meunière sauce, de-boned tableside, with sautéed vegetables			

The Greens

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

Ribeye	49	Filet Mignon	47
20oz bone in, thick prime cut full flavor		12oz char-broiled	
Top Sirloin	26	Filet Medallions	29
14oz center cut		two 4oz medallions, smashed yukon potato, spinach, béarnaise	
Australian Lamb	29	KC Strip	45
Loin Chops		USDA 16oz prime cut bone-in NY strip charbroiled	
broiled with au-jus		Porterhouse	49
Rack of Lamb	45	24oz NY & Filet Mignon bone-in charbroiled	
Herb crusted and served with warm polenta, edamame and roasted red peppers over béarnaise sauce			
Crust: parmesan, horseradish, blue cheese	3		
Sauce: béarnaise, bordelaise	3		

Specialty of the House

Available Friday - Sunday while supplies last

Prime Rib

slow roasted, au jus, horseradish sauce

Reg Cut 52 Double Cut 75

Small cut available by request. Ask your server.

On the Half Shell

Oyster's Rockefeller (4pc)	18
spinach, mornay	
Oysters Coast-to-Coast	MP
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

Petit	MP
6 Oysters	1 Lobster Tail
Crab Guacamole	4 Shrimp Cocktail
Grand	MP
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

Pork Chops	35
twin french cut berkshire pork chops, greek style olive oil and lemon	
Calves Liver	25
provimi, bacon, sautéed onions, mashed	
Chicken Florentine	22
oven-baked grilled chicken breast with sautéed spinach and hollandaise sauce	
Chicken Piccata	22
lemon caper sauce, pasta	
Chicken Marsala	22
grilled chicken breast, marsala mushroom wine sauce & mashed potatoes	
Half Chicken Vesuvio	22
with potato wedges and peas	
Chicken Kabob	24
skewered chicken with peppers, mushrooms and onions	
Steak Kabob	25
skewered with green and red peppers, mushrooms & onions over rice	
Steak Burger	15
half pound ground filet mignon patty served on brioche bun, lettuce, tomato, onion & seasoned fries	
Duck	38
1/2 roasted duck, orange sauce, farro succotash	
Full Slab Baby Back Ribs	32
slow roasted pork, fall-off-the-bone ribs	
Half Slab BBQ Ribs & Shrimp Combo	32
slow roasted ribs & fried or grilled shrimp	

Soup

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

Pastas

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

Vegetarian Options

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

Sides For the Table

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