

APPETIZERS

CLASSIC SHRIMP COCKTAIL (GF) 17
5 steamed and chilled shrimp with a spicy horseradish cocktail sauce

BRIE FONDUE 17
Creamy Brie, sautéed mushrooms, sherry, spinach; served with grilled crostini

LOBSTER GRITS (GF) 30
Petite butter-poached lobster tail, creamy grits, with sauteed corn, roasted shishitos, red bell pepper, and scallions

HAND-CUT STEAK TARTARE 18
Hand cut prime filet with shallots, Dijon, cornichons, capers, and confit egg yolk served with house made chips

CRAB CAKE 25
A hefty 5.5 oz lump and claw meat crab cake served with Florida mustard sauce and celery root slaw on the side

BONE MARROW 24
Roasted split marrow bone over a veal demi-glace confit garlic emulsion topped with smoked Maldon salt and chives; served with grilled crostini

SOUP AND SALADS

LOBSTER BISQUE AND BISCUITS 15
Sippable rich and creamy lobster bisque served with cheddar-scallion drop biscuits

SHAREABLE HARVEST SALAD 15
Seven artisan green blend, roasted Delicata squash, goat cheese, dried cherries, pickled Asian pears, shaved onion, spiced pepitas with a honey champagne vinaigrette

SHAREABLE CAESAR SALAD* 15
Romaine, Caesar dressing, garlic and shallot crouton, parmesan



SIGNATURE SMOKED & SEARED STEAKS (GF)

OUR STEAKS ARE EXPERTLY SMOKED, GENTLY COOKED, SEARED, AND BASTED WITH OUR HOUSE GARLIC BUTTER; PLATED WITH FRESH SEASONAL GREENS. AVAILABLE COOKED TO PERFECT PINK (OUR RECOMMENDATION), PALE PINK, OR JUICY WELL DONE*

THE RIBEYE
The ultimate indulgence steak; 16 oz of flame-seared rich, fatty, and decadent boneless USDA Prime beef
62

THE FILET
A supremely tender pan-seared 8 oz cut of USDA Prime; sophisticated, sensible, and satisfying
55

STEAK FRITES
An 8 oz CAB outside skirt steak pan-seared and topped with our fresh red chimichurri and served with our hand cut frites
36

THE BISTRO STEAK
Cut from the chuck; 8 oz of pan-seared lean, tender, and flavorful end-to-end eating
23

FOR THE TABLE

Shareable board with red wine reduction, Slagel Farms confit egg yolk, garlic veal demi-glace, fried shallots, and choice of butter
20

STEAK ENHANCEMENTS	
Red Wine Reduction	4
Slagel Farms Confit Egg Yolk	4
Fried Shallots	4
Blue Cheese Butter	4
Chipotle Butter	4
Red Chimmichurri	4
Garlic Veal Demi-Glace	6

STEAK ACCOMPANIMENTS	
(ONE PER STEAK)	
Shrimp (3) (GF)	12
Marrow Bone	12
Crab Cake	20
Lobster Tail (GF)	24

MAINS

MEDITERRANEAN CHICKEN (GF) 25
Airline chicken breast, roasted heirloom tomatoes, olives, confit garlic, parmesan crisps

SPICY SHRIMP PASTA 27
5 large shrimp in a spicy butter, garlic, lemon, and white wine sauce served over linguine

LION'S MANE MUSHROOM STEAK 30
A rich, meaty and savory mushroom steak, pan seared and topped with our house garlic butter. Served with seasonal greens on the side

SIDES

Rosemary Potato Gratin (GF)	12
Roasted 5-Mushroom Blend (GF)	12
Cauliflower Steak served with Chipotle Butter (GF, V)	12
Mashed Potatoes with Garlic Veal Demi-Glace (GF)	12
Creamed Shishito Spinach (GF)	12
Bourbon Chipotle Carrots (GF)	10
Sauteed Broccolini (GF, V)	10
Frites w/ Tomato Garlic Aioli	9

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