

## APPETIZERS

<b>CLASSIC SHRIMP COCKTAIL (GF)</b>	17
5 steamed and chilled shrimp with a spicy horseradish cocktail sauce	
<b>BRIE FONDUE</b>	17
Creamy Brie, sautéed mushrooms, sherry, spinach; served with grilled crostini	
<b>LOBSTER GRITS (GF)</b>	30
Lobster claw & knuckle meat, creamy grits, with sauteed corn, roasted shishitos, red bell pepper, and scallions	
<b>HAND-CUT STEAK TARTARE</b>	18
Hand cut prime filet with shallots, Dijon, cornichons, capers, and confit egg yolk served with house made chips	
<b>CRAB CAKE</b>	25
A hefty 5.5 oz lump and claw meat crab cake served with Florida mustard sauce and celery root slaw on the side	
<b>BONE MARROW</b>	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

<b>LOBSTER BISQUE AND BISCUITS</b>	15
Sippable rich and creamy lobster bisque served with cheddar-scallion drop biscuits	
<b>SHAREABLE HARVEST SALAD</b>	15
Seven artisan green blend, roasted Delicata squash, goat cheese, dried cherries, pickled Asian pears, shaved onion, spiced pepitas with a honey champagne vinaigrette	
<b>SHAREABLE CAESAR SALAD*</b>	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\*

### BONE-IN RIBEYE

A 14 oz hand-cut bone-in Prime ribeye. Dry-brined, smoked and flame-seared with an intense beefy flavor

68

### 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 cut of USDA Prime; sophisticated, sensible, and satisfying

55 (8 oz)

40 (5 oz)

### 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 HANGER STEAK

A 10 oz pan-seared rich and savory Certified Angus hanger steak

25

### 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 Chimichurri	4
Garlic Veal Demi-Glace	6

### STEAK ACCOMPANIMENTS

(ONE PER STEAK)	
Shrimp (3) (GF)	12
Marrow Bone	12
Crab Cake	20
Lobster Claw & Knuckle Meat	24

## MAINS

<b>MEDITERRANEAN CHICKEN (GF)</b>	25
12 oz chicken breast, roasted heirloom tomatoes, olives, confit garlic, parmesan crisps	
<b>MUSSELS FRITES</b>	28
Mussels cooked in white wine and cream with shallots, garlic, tarragon and parsley. With crispy frites on the side	
<b>SPICY SHRIMP PASTA</b>	27
5 large shrimp in a spicy butter, garlic, lemon, and white wine sauce served over linguine	
<b>LION'S MANE MUSHROOM STEAK</b>	30
A rich, meaty and savory mushroom steak, pan seared and topped with our house garlic butter. Served with seasonal greens on the side	
<b>CIDER-GLAZED SMOKED DUROC PORK CHOP</b>	36
Center cut 16 oz heritage pork filet served with apple cider glaze plated with fresh seasonal greens salad	

## SIDES

Rosemary Potato Gratin (GF)	12
Roasted 5-Mushroom Blend (GF)	12
Cauliflower Steak served with Chipotle Butter (GF, V)	12
Creamed Shishito Spinach (GF)	12
Cider glazed Brussels sprouts with apple, pearl onion, & bacon Lardons	12
Bourbon Chipotle Carrots (GF)	10
Sauteed Broccolini (GF, V)	10
Garlic Mashed Potatoes	10
+ <b>Loaded:</b> Cheddar, House Bacon, Chives, Sour Cream	3
Frites w/ Tomato Garlic Aioli	9



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