

APPETIZERS

CLASSIC SHRIMP COCKTAIL (GF)	17
5 steamed and chilled shrimp with a spicy horseradish cocktail sauce	
BRIE FONDUE	17
Creamy brie, sauteed mushrooms, sherry, spinach, served with grilled crostini	
LOBSTER GRITS (GF)	30
Lobster claw & knuckle meat, creamy grits, with sauteed corn, roasted shishitos, red bell pepper, and scallions	
HAND-CUT STEAK TARTARE (GF)	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	
FRESH OYSTERS (GF)	MP
Fresh oysters served on the half shell, citrus mignonette & cilantro jalapeno mignonette (Available Fri & Sat only)	

SOUP AND SALADS

LOBSTER BISQUE AND BISCUITS	15
Sippable rich and creamy lobster bisque served with cheddar-scallion drop biscuits	
SHAREABLE SUMMER SALAD (GF, V)	15
A blend of summer greens, fresh blueberries, red bell pepper, red onion, citrus goat cheese, toasted sunflower seeds, fried shallots tossed in a citrus honey vinaigrette	
SHAREABLE CAESAR SALAD* (V)	15
Romaine, Caesar dressing, garlic and shallot crouton, parmesan	

SMOQUE STEAK CHICAGO

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 USDA 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

NY STRIP

13 oz, grass fed, hand-cut, dry-brined, and pan-seared. Lean and tender.

45

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 green chimichurri and served with our hand cut frites

36

THE HANGER STEAK

A 10 oz CAB premium hanger steak. Pan seared. Rich and savory.

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 (GF)

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

STEAK ACCOMPANIMENTS

(ONE PER STEAK)	
Jumbo Shrimp Skewer (5) (GF)	15
Marrow Bone	12
Crab Cake	20
Lobster Claw & Knuckle Meat (GF)	29

MAINS

MEDITERRANEAN CHICKEN (GF)	25
12 oz chicken breast, roasted heirloom tomatoes, olives, confit garlic, parmesan crisps	
MUSSELS FRITES	28
Mussels cooked in white wine and cream with shallots, garlic, tarragon and parsley. With crispy frites on the side	
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 (GF, V)	30
A rich, meaty and savory mushroom steak, pan seared and topped with our house garlic butter. Served with seasonal greens on the side	
CIDER-GLAZED SMOKED DUROC PORK CHOP (GF)	36
Center cut 16 oz heritage pork filet served with apple cider glaze plated with fresh seasonal greens salad	
STEAK SANDWICH & FRITES	36
Smoked & Seared 8 oz skirt steak on a toasted demi baguette with mayonnaise, green chimichurri, argugula, gruyere, and charred onion, served with frites	

SIDES

Rosemary Potato Gratin (GF, V)	12
Roasted 5-Mushroom Blend (GF, V)	12
Cauliflower Steak served with Chipotle Butter (GF, V)	12
Creamed Shishito Spinach (GF, V)	12
Cider glazed Brussels sprouts with apple, pearl onion, & bacon lardons (GF)	12
Cajun Creamed Corn (V)	12
Bourbon Chipotle Carrots (GF, V)	10
Sauteed Broccolini (GF, V)	10
Garlic Mashed Potatoes (GF, V)	10
Loaded Mashed Potatoes with cheddar, house bacon, chives, sour cream (GF)	13
Frites w/ Tomato Garlic Aioli (GF, V)	9

*

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