

APPETIZERS TO SHARE

Chilled Seafood Platter \$54

Jumbo shrimp, oysters on the half shell, Alaskan King crab legs and lobster with cocktail sauce and a creamy herb sauce

Shrimp Cocktail	\$16	Fresh Seasonal Oysters	\$20	^{1/2 Dz} \$14
Traditional cocktail sauce, lemon and fresh grated horseradish		Dozen cold-water oysters served fried, Rockefeller or on the half shell		
Alaskan King Crab Cocktail	\$16	 Maryland Lump Crab Cakes	\$17	
Remoulade and cocktail sauces		Tabasco mustard sauce, baby greens and red pepper crème fraiche		
Sashimi	\$15	Escargot en Crouete	\$13	
Ahi Tuna, ponzu and wasabi		Puff pastry, button mushrooms garlic herb butter and asiago cheese crisp		
Wagu Carpaccio	\$14	Beef Coulette	\$16	
Served with traditional condiments		4 oz. sirloin steak served with poblano salsa and spiced arugula		
Peking Duck Confit	\$15			
Served with warm potato salad and mustard vinaigrette				
 Southwest Artichoke & Crab Dip	\$14			
Lump crab, grilled pita chips and soft pretzels				

SOUPS

Creamy Five Onion Soup	\$9	Brandied Lobster Bisque	\$9
Melted Gouda		Maine lobster and crème fraiche	

SALADS

Wilted Spinach Salad \$7

Toasted pine nuts, feta cheese and crumbled bacon

House Salad	\$7	Classic Caesar	\$8
Medley of fresh seasonal greens with tomato wedges, diced cucumbers, shredded carrots and your choice of dressing		Long Romaine hearts, wedge tomatoes, fresh shaved parmesan, house made croutons and Caesar dressing	
Range Wedge	\$8	Blue Cheese and Apple Salad	\$8
Wedge of iceberg lettuce with crumbled bacon, tomatoes, cucumbers, black olives, cheddar cheese and croutons topped with Ranch dressing		Medley of arugula, spring greens and frisse, mixed with blue cheese crumbles, marinated red onion, toasted walnuts and spiced apples, served with balsamic vinaigrette	

CHOPS & POULTRY

Lamb Duet	\$41	14 oz. Grilled Bone-In Veal Strip Loin	\$43
Herb encrusted lamb chops and lamb shank wrapped in phylo dough, served strudel style with red wine jus		With truffled polenta and mushroom ragout	
12 oz. Center Cut Pork Chop	\$37	"Kobe" Short Rib	\$35
Served with apple compote		With horseradish whipped potatoes and natural au jus	
Free Range Boneless Half Chicken	\$32		
With seasonal root vegetables and rosemary jus			

STEAKS & PRIME RIB

(USDA Dry-Aged Angus Beef)

Prime Rib	12 oz.- \$33	16 oz.- \$37	18 oz. Grilled Bone-in Rib-Eye	\$44
Natural au jus and fresh grated horseradish			With herb compound butter	
24 oz. Bone-In Porterhouse		\$45	10 oz. Filet Mignon	\$40
			With caramelized onion jus	
20 oz. Bone-In New York Strip		\$43	Surf & Turf	\$46
			6 oz. petite filet mignon with 4 oz. lobster medallion served with herb butter sauce	

SEAFOOD COMBINATIONS

Add to any entrée

Lobster Tail	1/2 lb. King Crab Legs	Giant Fried Shrimp
\$27	\$21	\$20

SEAFOOD

Pan Seared Alaskan Salmon	\$35	Pan Seared Diver Scallops	\$35
Stewed leeks and lemon beurre blanc		Served with wild mushroom risotto	
Australian Lobster Tail		Live Maine Lobster	Priced Daily
Cold water tail brushed with herb butter		3 lbs., steamed or broiled and served with drawn butter	
	Single- \$32 Double- \$59		
Alaskan King Crab Legs	\$45	Giant Fried Shrimp (4)	\$35
1 1/2 lbs. steamed with drawn butter		Served with balsamic glaze and mango chutney	
Fresh Fish of the Day	Priced Daily		

SIDE ORDERS

Garlic Steak Fries	\$7	Alsation Red Potatoes	\$7
Yukon Gold Mashed Potatoes	\$7	With bacon, apples and caramelized onions	
Grilled or Steamed Asparagus	\$9	Sweet Potato Fries	\$7
Idaho Baked Potato	\$7	Idaho Au Gratin Potatoes	\$7
Creamed Spinach	\$7	Idaho potatoes served au gratin style with layered mild cheddar cheese	
Sautéed spinach in a Gruyere cheese sauce and a hint of nutmeg		Elbow Macaroni and Cheese	\$7
Sautéed Mushrooms	\$7	With diced smoked ham	
With garlic butter		Mixed Vegetables	\$7

\$8 split plate charge on all entrees
Parties of 8 or more 18% gratuity