

RAW BAR

Served by the piece

Clams on the Half Shell	\$1.50 ea.
Oysters (daily selection)	\$2.50 each, One Dozen \$25.00
Colossal Shrimp Cocktail	\$7.00 ea.
Crab Meat Cocktail	\$15.00
<i>4 oz's of jumbo lump crabmeat tossed w/extra virgin olive oil and lemon juice</i>	

APPETIZERS

Soup Du Jour	<i>Market Price</i>
French Onion Soup	\$9.00
<i>onions braised in sherry, finished with rich veal stock, topped with gruyère</i>	
Filet Mignon Vegetable Spring Roll	\$10.00
<i>over a spicy remoulade w/miso dipping sauce</i>	
Escargot	\$10.00
<i>served in a pastry shell with garlic burgundy butter</i>	
Oysters Rockefeller	\$12.00
<i>sautéed spinach, topped w/fresh breadcrumbs & parmesan cheese</i>	
Applewood Smoked Bacon	\$12.00
<i>sliced thick and grilled</i>	
Filet Mignon Carpaccio	\$12.00
<i>micro greens, truffle oil, shaved parmesan & N.Y. flatbread</i>	
Baked Clams	\$12.00
<i>breadcrumbs, garlic, parsley, basil & lemon</i>	
Steamed Clams	\$12.00
<i>garlic white wine broth</i>	
Filet Mignon Burgers	\$15.00
<i>2 pieces – 3oz. medallions served with horseradish sauce</i>	
Ahi Tuna Tartare	\$18.00
<i>yellowfin tuna & avocado napoleon with a soy, ginger, serrano sesame sauce</i>	
Seared Ahi Tuna	\$18.00
<i>sesame crusted, sushi grade tuna sliced, served rare with a Dijon mint sauce</i>	
Jumbo Lump Crab Cake	\$18.00
<i>Colossal crabmeat, cilantro tartar sauce</i>	

Private Parties Welcome

(Parties of (6) or more are subject to 20% Gratuity)

SALADS

Salad du Jour	market price
House Salad	
<i>mesclun mix in a sherry shallot vinaigrette</i>	\$9.00
Classic Caesar Salad	
<i>croutons and parmesan cheese</i>	\$9.00
Wedge of Iceberg Lettuce	
<i>topped with chunky blue cheese dressing, diced tomatoes & bacon</i>	\$10.00
Sliced Tomato and Red Onion	
<i>crumbled blue cheese, balsamic vinegar, extra virgin olive oil & fresh basil</i>	\$10.00
Chopped Salad	
<i>lettuce, tomatoes, peppers, onions, olives, green beans, mushrooms and crumbled blue cheese with basil vinaigrette</i>	\$10.00
Oven Roasted Plum Tomatoes and Fresh Mozzarella	
<i>balsamic vinegar, fresh basil, and extra virgin olive oil</i>	\$11.00
Roasted Beet Salad	
<i>napoleon of diced crimson & golden beets w/goat cheese, mache in a sherry shallot vinaigrette with pistachio nuts</i>	\$14.00

SEAFOOD

Fish Du Jour	<i>the chef's original selection prepared daily</i>	Market Price
Chilean Sea Bass		
<i>served with shitake mushrooms and spinach in a parmesan broth</i>		\$30.00
Sea Scallops		
<i>pan seared served with gourmet brown rice, vegetable medley, finished in an Asian sauce</i>		\$32.00
Sesame Encrusted Ahi Tuna		
<i>sliced, w/jasmine rice, sautéed julienne vegetables & spinach in a sweet & sour sauce</i>		\$34.00
Stuffed Shrimp		
<i>crabmeat stuffed shrimp w/julienne vegetables & jasmine rice, in a garlic lemon butter sauce</i>		\$35.00
South African Lobster Tails		
<i>twin 5 oz. broiled, served with drawn butter & haricot verts</i>		\$40.00

SIDES

(SERVED FORTWO)

Jasmine Rice	\$7.00	Roast Garlic Mashed Potatoes	\$8.00
French Fries	\$7.00	Crispy Hash Brown	\$9.00
Sautéed Onions	\$7.00	Spinach <i>Sautéed or Creamed</i>	\$9.00
Gourmet Brown Rice	\$8.00	Haricot Verts	\$9.00
Forest Mushrooms	\$8.00	Shoestring Onions	\$9.00
Broccoli	\$9.00	Asparagus Gratin Parmesan	\$10.00
<i>sautéed with garlic and olive oil</i>		Applewood Smoked Bacon	\$12.00
		Baked Macaroni & Cheese	\$10.00

CHOPS

Pan Roasted Chicken <i>over roasted garlic mashed potatoes w/sautéed artichokes, oven dried tomatoes, shitake mushrooms & broccoli</i>	\$27.00
New Zealand Baby Rack of Lamb <i>served with mashed potatoes, peas in a demi glace</i>	\$31.00
Pork Chop <i>14 ozs of the Ultimate Chop, broiled & served with either sautéed wild mushrooms or hot cherry peppers & haricot verts</i>	\$35.00
Veal Chop <i>14 oz. rack of veal chop with mushroom ragout and veal au jus or hot cherry peppers & roasted potatoes</i>	\$44.00

STEAKS

Flat Iron Steak <i>cocoa and coffee dusted with wild mushroom mashed potatoes</i>	\$28.00
Filet Mignon <i>7oz Petit - hash brown potato cake and bordelaise sauce</i>	\$32.00
<i>14oz Full - homemade au jus & roasted potatoes</i>	\$42.00
New York Sirloin Steak <i>16oz aged boneless sirloin au jus & roasted potatoes</i>	\$40.00
<i>16oz Au Poivre cracked pepper brandy cream sauce mashed potato</i>	\$42.00
<i>32oz Double Cut au jus & roasted potatoes</i>	\$78.00
Rib Steak <i>24oz 'Cowboy' aged bone-in rib topped with shoe string potatoes</i>	\$44.00
<i>36oz 'Gotham' aged bone-in rib topped with shoe string potatoes</i>	\$48.00
Surf and Turf <i>14oz filet mignon & twin broiled 5 oz south african lobster tails with drawn butter, jasmine rice & haricot verts</i>	\$80.00
Porterhouse for Two <i>42oz sirloin and filet mignon on the bone, sliced au jus & roasted potatoes</i>	\$84.00

Our Steaks are charred in our 1800 degree broiler.

We offer the following cooking guidelines:

Rare - Very red, cool center

Medium Rare - Red with warm center

Medium - Pink center

Medium Well - Slightly pink

Well - No pink