

# STARTERS

## ICED SHELLFISH PLATTER (for two)

Maine Lobster, King Crab Legs, Oysters, Jumbo Shrimp, Clams, Mussels

### OYSTER ON THE HALF-SHELL

Horseradish, Mignonette Sauce

### ESCARGOT

Garlic Butter

### TUNA TARTAR

Soy-Lemon Vinaigrette, Sesame Oil, Chives, Puffed Rice

### BEEF TARTAR

Japanese Wagyu Beef, Mache Salad, Shaved Baguette, Castello Di Ama Olive Oil

### NEW ENGLAND DAY BOAT SCALLOPS

English Pea Risotto, Fennel Pollen, Trumpet Mushrooms, Pea Flowers, Meyer Lemon Vinaigrette

### SEARED FOIE GRAS

Mini Brioche French Toast, Cara Cara Orange, Crushed Hazelnuts, Blis Maple Syrup

### PRAWNS

Tempura Battered Zucchini Blossoms, Petite Parsley, Spring Garlic, Espelette Pepper

### MARYLAND CRAB CAKES

Pinkerton Avocado Mousse, Purple Basil, Red Anaheim Pepper, Lemon

### MAINE LOBSTER COCKTAIL

Cocktail Sauce, Remoulade

### COLOSSAL SHRIMP COCKTAIL

Chilled Shrimp, Cocktail Sauce

# SOUPS

### ONION SOUP

Gruyère Cheese Gratinée

### MAINE LOBSTER BISQUE

Fresh Tarragon Cream

# SALADS

## "CAESARS PALACE" SALAD

Hearts of Romaine, Spanish Anchovy, Kalamata Olive, Croutons

### LITTLE GEM LETTUCE

Applewood Smoked Bacon, Egg, Tomato, Cabrales Blue Cheese Dressing

### WILD SALAD MIX

Harry's Berries, Purple Haze Goat Cheese, Minus 8 Ice Wine Vinegar, Hazelnuts

# SEAFOOD

## 2 POUND MAINE LOBSTER

Steamed or Roasted

### GULF SNAPPER

Green Lucque Olives, Toy Box Tomatoes, Marble Potatoes, Marjoram, Tunisian Olive Oil

### ROASTED SALMON

Baby Fennel, Thumbelina Carrots, Meiwa Kumquats, Cured Trout Roe, Spring Vegetable Broth

### EUROPEAN DOVER SOLE

Boiled Yukon Gold Potato, Fresh Lemon, Meuniere Style

### GRILLED HALIBUT ON THE BONE

12 oz Grilled Halibut served with Fresh Lemon, Hollandaise Sauce

# CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF

USDA Prime Dry Aged Beef (Minimum of 30 days)

## 26 oz BONE-IN RIBEYE

One of the most prized cuts for its generous marbling and luscious flavor

## 28 oz T-BONE

The ideal cut for both flavor and texture, the ultimate union between the filet and NY Strip

## 20 oz BONE-IN NEW YORK STRIP

Perfect for those who know exactly what they want in a steak: tender, juicy and quintessential beef flavor

## 16 oz NEW YORK STRIP

The All-American steak made famous for its heartiness and firm bite

## RIBEYE LOLLIPOP CUT

Our most famous steak! 30 ounces of pristine ribeye, cooked and served on the “dinosaur bone” to keep it juicy and tender

## CÔTE DE BOEUF

(for two)

40 ounces of succulent ribeye on the bone, sharing is a must!

## CHÂTEAUBRIAND (for two)

Horseradish Potato Croquettes, Summer Baby Vegetables

## ENTRÉES

### FILET MIGNON 10 oz

### FILET MIGNON 12 oz

The most tender cut of beef available

### COLORADO LAMB CHOPS

The most succulent and finest lamb straight from the Rockies

### 14 OZ VEAL CHOP

Milk-fed Strauss veal results in tender, flavorful chops

### BLACK ANGUS SHORT RIBS

Slow Cooked Boneless Rib, Horseradish Potato Puree, Wilted Bloomsdale Spinach, Smoky Black Pepper Jus

### 16 OZ PRIME RIB

The most flavorful cut of beef, slow-roasted and basted for hours, served to you juicy and cooked to perfection

### ROASTED FREE RANGE

### CHICKEN BREAST

Honey Thyme Brined, Fingerling Potato, Fava Beans, Washington Morel Mushrooms

### PORK CHOP

Double Cut Berkshire Chop cut from the Rack, crispy Belly Mustard Caramel

### ROASTED SPRING LAMB LEG

Rosemary Crouton “Crust”, Locano Kale, Cipollini Onions, Tomato “Raisins”, House Made Mint Jelly

## ADD AN AUSTRALIAN LOBSTER TAIL TO ANY STEAK

*\$20 split charge fee for shared entrée*

## SIDES

Creamed or Sautéed Spinach

Baked Russet Potato

Forest Mushrooms & Rosemary

Roasted Asparagus & Smoked Sea Salt

Yukon Gold Potato Purée

Baby Red Beets, Onions, Orange Zest, Clove

Sweet English Peas, Spring Onion, Mint

Fingerling Potatoes, Bacon & Rosemary

Shaved Onion Rings & Smoked Paprika

Potato Gratin

Vella Jack Mac & Cheese, Serrano Ham

Spring Broccoli, Toasted Garlic Butter, Lemon

Glazed Baby Carrots

## TOPPINGS

Blue Cheese

Onion & Peppers

Onion & Bacon

Alaskan King Crab

Foie Gras

Seasonal Truffle

## SAUCES

Black Peppercorn

Bordelaise

Béarnaise

Black Truffle Madeira

*an 18% gratuity will be added to parties of 8 or more*