

# STARTERS

## ICED SHELLFISH PLATTER (for two)

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

### OYSTER ON THE HALF-SHELL

Horseradish, Mignonette Sauce

### TUNA TARTAR

Soy-Lemon Vinaigrette, Sesame Oil, Chives  
Rice Crispies

### SCALLOPS

Pan Roasted with Celery Root Puree,  
Black Truffle Vinaigrette

### MEDITERRANEAN PRAWNS

Fresh Artichoke, Roasted Mini Bell Pepper,  
Arugula, Lemon

### MAINE LOBSTER COCKTAIL

Cocktail Sauce, Remoulade

### SEARED FOIE GRAS

Seared with Brioche French Toast,  
Spiced Apples, Pecans, Blis Maple Syrup

### BEEF TARTAR

Traditional Recipe, Potato Chip, Mache Salad

### ESCARGOT

Garlic Butter

### MARYLAND CRAB CAKES

Roasted Red Pepper 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

### MIXED FIELD GREENS

Shaved Celery, Purple Haze Goat Cheese,  
Hazelnut Vinaigrette

# SEAFOOD

## 2 POUND MAINE LOBSTER

Steamed or Roasted

### SEARED AUSTRALIAN BARRAMUNDI

Baby Zucchini, Cauliflower, Wild Mushrooms,  
Apple Curry Sauce, Cilantro

### EUROPEAN DOVER SOLE

Boiled Yukon Gold Potato, Fresh Lemon,  
Meuniere Style

### ROASTED SALMON

Sunchoked Espuma, Roasted Romanesco  
Salsify, Lemon, Hazelnuts

### 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)

## 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

## 26 oz BONE-IN RIBEYE

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

### 16 OZ PRIME RIB

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

### BLACK ANGUS SHORT RIBS

Glazed Organic Carrots and Turnips, Swiss Chard, Cabernet Jus

### ROASTED PETALUMA FARMS

### RAISED CHICKEN

Roasted Potato, Shallots and Artichokes, Herbs Jus

### SNAKE RIVER FARMS

### KUROBUTA PORK CHOP

Braised Red Cabbage, Apples. Bacon Crispy Chicharrones

### LAMB SHANK

Braised in Red Wine with Roasted Parsnips Pearl Onions, Turnips and Rosemary

**ADD AN AUSTRALIAN LOBSTER TAIL TO ANY STEAK** market price

*\$20 split charge fee for shared entrée*

## SIDES

Creamed or Sautéed Spinach

Fingerling Potatoes, Bacon & Rosemary

Baked Russet Potato

Shaved Onion Rings & Smoked Paprika

Forest Wild Mushrooms & Rosemary

Potato Gratin

Roasted Asparagus & Smoked Sea Salt

Vella Jack Mac & Cheese, Serrano Ham

Yukon Gold Potato Purée

Roasted Cauliflower Gratin

Baby Brussels Sprouts Bacon, Onions & Sherry Vinegar

Glazed Baby Carrots

## TOPPINGS

Blue Cheese

Onion & Peppers

Onion & Bacon

## SAUCES

Black Peppercorn

Bordelaise

Béarnaise

Black Truffle Madeira

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