

APPETIZERS

- Fresh Oysters on the Half Shell* (6) | 130 cal | 29
 Jumbo Lump Crab Cocktail | 460 cal | 35
 Lobster and Crab Cake with Lemon Basil Aioli *serves 2* | 350 cal | 28
 Shrimp Cocktail (5) | 170 cal | 28
 Caviar* and Caramelized Onion Dip with Housemade Chips *serves 2* | 450 cal | 49
 Nueske's Double Cut Cherrywood Bacon, Korean BBQ Glaze *serves 2* | 450 cal | 25
 Prosciutto-Wrapped Mozzarella with Vine Ripe Tomatoes *serves 2* | 440 cal | 22
 Pan-Fried Calamari with Hot Cherry Peppers *serves 2* | 710 cal | 25
 Tuna Tartare* with Avocado, Mango and Sriracha | 130 cal | 28
 Cold Shellfish Platter* | 430 cal | 89
 Grand Plateau* | 1120 cal | 169
Jumbo Lump Crab, North Atlantic Lobster, Shrimp Cocktail, Oysters on the Half Shell

SOUPS & SALADS

- New England Clam Chowder *cup* | 220 cal | 15
 Caramelized French Onion Soup *crock* | 740 cal | 18
 Roasted Beet and Goat Cheese Salad with Crushed Pistachios and Citrus Vinaigrette | 370 cal | 16
 Field Greens, Butter Leaf Lettuce, Heirloom Tomatoes with Parmesan Vinaigrette | 210 cal | 15
 Caesar Salad with Grana Padano Croutons | 420 cal | 16
 Wedge with Bleu Cheese and Smoked Bacon | 590 cal | 16
 Burrata with Heirloom Tomatoes | 850 cal | 22

CHEF RECOMMENDS

- Sliced Filet Mignon* with Cipollini Onions, Wild Mushrooms and Fig Essence | 580 cal | 75
 Porcini-Rubbed Bone-In Ribeye* with 15-Year Aged Balsamic | 990 cal | 95
 Kona-Crusted Dry Aged Bone-In NY Strip* with Shallot Butter | 950 cal | 81
 Dry Aged NY Strip* au Poivre with Courvoisier Cream | 730 cal | 79
 Gorgonzola-Crusted Dry Aged Bone-In NY Strip* with Cabernet Reduction | 1100 cal | 82
 Seared Tenderloin* with Butter Poached Lobster Tails | 570 cal | 81

HAND-CARVED STEAKS & CHOPS

- Bone-In Ribeye* 22 oz | 990 cal | 89
 Dry Aged Bone-In NY Strip* 18 oz | 830 cal | 78
 Dry Aged NY Strip* 14 oz | 710 cal | 75
 Filet Mignon* 10 oz | 490 cal | 72

ENHANCEMENTS

- Oscar-Style with Jumbo Lump Crab | 760 cal | 22
 Kona Crust 280 cal | Porcini Rub 120 cal | Gorgonzola Crust 270 cal | 6
 Courvoisier Cream 200 cal | Béarnaise 550 cal | 6

- Roasted Chicken Breast with Mushroom and Parmesan Risotto | 840 cal | 46
 Double Cut Lamb Rib Chops* (4) with Mint Gremolata | 710 cal | 76

SEAFOOD

- Sushi-Grade Sesame Seared Tuna* with Gingered Rice, White Soy and Sambal Vinaigrette | 500 cal | 58
 Seared Citrus Glazed Salmon* with Marcona Almonds and Brown Butter | 720 cal | 52
 Seared Sea Scallops with Maine Lobster and Asparagus Risotto | 720 cal | 70
 Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter | 830 cal | 66

FOR THE TABLE

- Lobster Mac 'N' Cheese | 830 cal | 29 Grilled Asparagus with Lemon Mosto | 80 cal | 16
 Parmesan Truffle Fries | 460 cal | 16 Sam's Mashed Potatoes | 460 cal | 16
 Au Gratin Potatoes | 420 cal | 19 Roasted Wild Mushrooms | 280 cal | 19
 Creamed Spinach | 400 cal | 18 Creamed Corn with Bacon | 360 cal | 17
 Soy-Glazed Brussels Sprouts with Bacon | 590 cal | 19 Sautéed Spinach with Garlic Confit | 60 cal | 15