

SOUPS:

FAUX CRAB BISQUE

SOUP DU JOUR

SALADS:

ROMAINE WEDGE

ANCHOVIES, PECORINO ROMANO CROSTINI, SHAVED PARMESAN, HOUSEMADE CAESAR DRESSING

EPICUREAN SALAD ©

BABY SPINACH AND ARUGULA, FRESH BERRIES, CANDIED PECANS, GORGONZOLA CHEESE AND A HOUSEMADE HONEY DIJON DRESSING

STEAKHOUSE SPECIALTIES

120Z CENTER CUT PRIME N.Y. STRIP ©

TOPPED WITH PINK PEPPERCORN MÂITRE D' BUTTER

120Z RIBEYE STEAK ©

WITH NATURAL AU-JUS AND A SIDE OF HORSERADISH AIOLI

60Z CENTER CUT FILET MIGNON (F)

TOPPED WITH A HERB BUTTER

120Z VEAL CHOP G

WITH A SIDE OF PORCINI MUSHROOM COGNAC DEMI-GLACE

RACK OF LAMB GF

OVER ROASTED HALF RACK OF LAMB SERVED WITH MINT JELLY

ALL MEATS COOKED TO DESIRED TEMPERATURE. ALL SERVED WITH CHOICE OF ONE SIDE

BRAISED SHORT RIB ©

BRAISED IN A RED WINE BALSAMIC SAUCE. SERVED WITH ONE SIDE

VEAL OSSO BUCCO @

BRAISED IN A RED WINE SAUCE. SERVED WITH ONE SIDE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *

POULTRY:

HALF ROASTED DUCK®

BRUSHED WITH AN ORANGE GLAZE. SERVED WITH ONE SIDE.

SERVED ONLY AS A HALF DUCK

ROTISSERIE STYLE HALF CHICKEN (GF)

TENDER HERB CHICKEN. SERVED WITH ONE SIDE.

REQUESTS FOR ALL WHITE OR ALL DARK MEAT CAN NOT BE ACCOMODATED

FRESH CATCH:

80Z CHILEAN SEA BASS PICCATA

PAN SEARED WITH OLIVE OIL. TOPPED WITH CAPER BERRIES AND LEMON BUTTER WHITE WINE SAUCE SERVED WITH CHOICE OF ONE SIDE

GLUTEN FREE IF ORDERED WITHOUT LEMON BUTTER WINE SAUCE G

STUFFED BRONZINO GF

WHOLE BRONZINO STUFFED WITH ROSEMARY, THYME AND LEMON

ANTARCTIC SALMONG

WITH TARTAR SAUCE AND LEMON WEDGE. SERVED WITH CHOICE OF ONE SIDE.

FROM THE GARDEN:

SEASONAL VEGETABLE PLATE (F)

SEASONAL GRILLED VEGETABLE PLATTER

SIDES:

BAKED POTATO GE

BAKED SWEET POTATO GE

AU GRATIN POTATOES

CREAMED SPINACH

ROASTED BUTTERNUT SQUASH

STEAK HOUSE MUSHROOMS

BROCCOLI BOUQUET

ROASTED CAULIFLOWER

VEGETARIAN

GF = GLUTEN FREE