

## PREMIUM SHELLFISH BAR

JUMBO SHRIMP COCKTAIL (4) 14

\*MARKET OYSTERS ON THE HALF SHELL  
(1/2 dozen) 16 (dozen) 28  
*mignonette, horseradish, cocktail sauce, lemon*

ALASKAN KING CRAB 65 per pound  
*chilled with cocktail sauce or steamed with drawn butter and lemon*

\*ICED SHELLFISH PLATTER  
4-6 people 120  
*fresh oysters, jumbo shrimp, king crab, lobster  
and jumbo lump crabmeat with assorted house-made sauces*

## STARTERS

\*TUNA TARTARE with AVOCADO and RADISH 15

\*CHARCOAL-GRILLED MINI BURGERS 12  
*aged cheddar, applewood smoked bacon and  
1000 Island dressing on gluten free bun*

\*BEEF TENDERLOIN TARTARE 17  
*with Dijon mustard and cornichons*

HANGING BACON 15  
*Thick Cut Bacon, Tellicherry peppercorns & maple dipped*

## SALADS

"BLT" ICEBERG WEDGE 13  
*blue cheese, ripe tomatoes and applewood smoked  
bacon with a red wine vinaigrette*

\*CAESAR 11  
*romaine hearts with Caesar dressing,  
shaved parmesan, anchovies, soft boiled egg*

TOMATO 13  
*heirloom tomato, white onion,  
fresh mozzarella and basil pesto  
with extra virgin olive oil*

GREENS 5  
*tomatoes, cucumber, red onion and  
choice of house-made dressings*

## GLUTEN SENSITIVE MENU

### FROM THE CHARCOAL GRILL

### CENTER CUT SIGNATURE STEAKS

\*FILET MIGNON  
8 ounce 40

\*BONE-IN RIBEYE  
20 ounce 54

\*PORTERHOUSE  
24 ounce 64

\*THE D/C  
TOMAHAWK CHOP  
48 ounce bone-in ribeye for 2 120

### \*DOUBLE CUT PRIME RIB

12 ounce 30    16 ounce 35    20 ounce 40

### PETITE STEAKS

\*NEW YORK STRIP  
12 ounce 36

\*RIBEYE  
14 ounce 39

\*FILET MIGNON  
6 ounce 32

### ENHANCEMENTS

lobster tail 20

blue cheese 3

\*over easy egg 2

### SAUCES

bourbon green peppercorn 3

madiera mushroom 3

\*béarnaise 3

\*hollandaise 3

horseradish cream 2

## SPECIALTY SEAFOOD

LOBSTER TAILS 65  
*charcoal grilled or broiled*

\*JUMBO SEA SCALLOPS 34  
*sauteed or charcoal grilled (bacon wrapped 6)*

QUICK SMOKE SALMON 32  
*pink peppercorn beurre blanc & pecan smoke*

## CHOPS / CHICKEN

\*DOUBLE BONE PORK CHOP 20 ounces 35

ROSEMARY GARLIC CHICKEN 29  
*lemon caper beurre blanc*

## SIDES FOR SHARING

INDIVIDUAL OR FAMILY STYLE

BAKED POTATO 7  
*loaded if you like*

STEAMED BROCCOLI 5/7  
*cheddar or hollandaise*

GARLIC MASHED POTATOES 6/9  
*with olive oil and roasted garlic*

CREAMED SPINACH 6/9  
*with manchego cheese*

STEAMED BRUSSELS SPROUTS 6/9  
*sweet butter and sea salt*

JUMBO ASPARAGUS 7/11  
*charcoal grilled or steamed, with hollandaise*

HASH BROWNS 11  
*add onions, bacon, bleu or cheddar cheese*

EXTRA PLATE CHARGE 10

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**DOUBLE  
CUT**

**CHARCOAL GRILL / LIQUOR BAR**

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