

APPETIZERS

DUROC THICK-CUT BACON bragg's cider vinegar glaze	14
MEATBALLS ricotta, basil pistou, red sauce	13
OYSTERS ON THE HALF SHELL* (4) served with mignonette sauce add \$3 each	13
SOUP DU JOUR	7

SALADS

WEDGE & BLEU tomato, onion, bleu cheese, bacon, buttermilk herb dressing	7
WARM SPINACH SALAD bacon lardons, shaved mushrooms, deviled farm egg, red onion, 1960's dressing	7
NEW/OLD SCHOOL CAESAR house caesar dressing, warm garlic parkerhouse croutons, chopped marinated anchovies	7

*Add to Any of our Above Salads
Airline Chicken +13 Salmon +17*

ENTREES

CHEF'S DAILY SEAFOOD* chef inspired classic seafood dishes	MKT
FAROE ISLAND SALMON* pan-seared, roasted piperade, persillade	25
BELL & EVANS SPATCHCOCK CHICKEN H/F pan-roasted double airline breast, fines herbes pan sauce, whipped potato purée	16/25
STEAKHOUSE BURGER* Spicy slaw, white cheddar, house sauce, brioche bun, pommes frites Add thick-cut duroc bacon 5	14
FRENCH DIP* slow-roasted ribeye, pommes frites, horseradish cream, baguette, au jus	18
SHRIMP & PASTA ARRABBIATA chitarra pasta, calabrian chilies, red sauce, pecorino romano	19
CARBONARA CACIO E PEPE H/F bucatini pasta, toasted black pepper, thick-cut bacon, pecorino, shaved cured egg yolk	14/19
TWIN LOBSTER TAILS asparagus, drawn butter	41

ACCOMPANIMENTS

CHARRED BROCCOLI 6 sliced, lemon & sweet onion	BAKED POTATO 5 (loaded add \$2, bacon, butter, sour cream, white cheddar)
SAUTÉED MUSHROOMS 6	WHIPPED POTATO PURÉE 5 cream, butter, salt
ASPARAGUS 6 black pepper butter	POMMES FRITES 5
DELMONICO POTATOES 6 sliced thin, white cheddar, gruyere, cream	DUROC THICK-CUT BACON 14 bragg's cider vinegar
CREAMED KALE 6	

HOUSE SPECIALTY

~ SHRIMP COCKTAIL ~
white shrimp,
extra horseradish,
mixed to order
14

STEAKS* & CHOPS*

*All Steaks Are Seasoned, Broiled at 1600 Degrees
Then Finished With House Herb Butter*

CENTER CUT FILET MIGNON 7oz/9oz	32/39
PRIME BONE-IN RIBEYE 20oz	44
PRIME NEW YORK STRIP 12oz	36
DOUBLE CUT LAMB CHOPS 14oz	42
PRIME RIBEYE 16oz	39
PORTERHOUSE 20oz filet & strip in one	42

PRIME RIB MONDAYS*

USDA Prime, 8 hour slow-roasted,
natural beef jus, horseradish cream sauce,
served with choice of salad

10oz 24 16oz 34

CONTINENTAL INSPIRED

TUSCAN BONE-IN RIBEYE 20oz pan-seared, basted in garlic herb butter	46
STEAK FRITES la fin sliced tenderloin, pommes frites, Café de Paris sauce	6oz/9oz 25/32

SUPPLEMENTS \$2

*Béarnaise, Creamy Horseradish, Au Poivre,
Red Chimichurri, Fines Herbes Truffle Butter,
Red Wine Sauce*

STEAK ADD ONS

*Crab, Asparagus, Béarnaise \$9
Maine Lobster Tail Halves 5oz \$19
Sautéed Shrimp & Garlic \$9*

*Keith Brown, General Manager
Kevin Foley, Executive Chef*

**Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*