



MENU AVAILABLE

EVERYDAY

3pm - 8pm

STARTERS

ARTICHOKE-CHEESE FONDUTA ^v

smoked grapes, grilled bread 12

SEARED CRAB CAKES

dijonnaise, arugula 22

SOUP & SALAD

BLUE CRAB & SWEET CORN BISQUE 8

ROMAINE SALAD ^v

tomatoes, english cucumber, croutons,
parmesan, creamy watercress dressing 8

SIDES

roasted garlic whipped potatoes 5 ^{gf v}

lobster mac 'n' cheese 15

broccolini almondine 8 ^v

french fries 5 ^v

mixed mushroom sauté 7 ^{gf v}

WINE - 50% OFF

bottles of wine available for purchase

STEAKS

CENTER-CUT FILET MIGNON* ^{gf}

50Z ... 29 70Z ... 41

KANSAS CITY STRIP* ^{gf}

120Z ... 29

RIBEYE* ^{gf}

120Z ... 29

TOP SIRLOIN* ^{gf}

140Z ... 25

ENHANCEMENTS

coffee ancho chili rub 5

whiskey bacon jam ^{gf} 4

cognac demi glace 3

au poivre 3

cold water lobster tail ^{gf} 38

grilled over hickory & applewood.

served with your choice of side (+5 for lobster mac 'n' cheese)

ENTREES

STEAKBURGER*

8oz. blend of house ground filet
mignon, kansas city strip and ribeye,
butter lettuce, tomato, house pickles,
red onion, egg bun 13

COFFEE CRUSTED KABOCHA SQUASH ^v

farro pilaf, edamame, roasted cashews,
bourbon currants 18

GRILLED SALMON* ^{gf}

french red rice, brussels sprouts, citrus
buerre blanc 30

DUROC PORK CHOP* ^{gf}

double cut with your choice of side 28

OVEN ROASTED CHICKEN BREAST

roasted garlic whipped potatoes,
broccolini, pistachio-dill butter 18

DESSERTS

VANILLA BEAN CHEESECAKE

mixed berry compote, chantilly cream 7

CARROT CAKE

caramel sauce, candy walnuts 7



gf - gluten free

v - vegetarian

vg - vegan

*Consumer Advisory: Contains, or may contain, raw, or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.