Starters

French Onion Soup **9**
Sourdough Croutons, Gruyére Cheese

New England Clam Chowder **12**
Sea Scallop, Potato, Celery, Manila Clams, Double Smoked Bacon

Boston Salad
Iceberg, Blue Cheese Dressing, Brioche Croutons, Double Smoked Bacon Lardons **14**

Traditional Caesar Salad **14**
Romaine, Caesar Dressing, White Anchovies, Caraway Croutons, Crisp Pancetta, Reggiano Shavings

Caprese Salad **16**
Fresh Mozzarella and Aged Balsamic, Vine Ripened Tomato, Micro Basil, Fine Olive Oil

Oysters **Market Price**
Fresh East and West Coast Selections

Crispy Calamari & Grilled Shrimp **19**
Grilled Shrimp, Garlic Sauce, Parsley Bulgur, Tomato Salad

Crab Cake Lollipops **18**
Tomato Fondue, Lemon Aioli, Arugula

Scallops **21**
Apricot Emulsion, Toasted Almonds, Summer Radish Salad

Seared Foie Gras Sliders **24**
Liquorices Gastrique, Watermelon Brule, Fig Crostini

Tempura Shrimp **24**
Japanese Dipping Sauce

Shrimp Cocktail **24**
Spice Poached, Tomato Horseradish Sauce

Oysters Rockefeller **24**
Fresh Oysters, Sautéed Spinach, Double Smoked Bacon, Parsley Crust, Pernod Emulsion

Iced Shellfish Tower ***(per person)*** **40**
Oysters, Shrimp, Mussels, Clams, Lobster, Dijon Aioli, Alaskan King Crab Legs (Min. 2 People)

Prime Cuts

All Steaks served with Shallot Butter and Honey Glazed Pearl Onions

CANADIAN Prime					
Beef Tenderloin	**8 oz**	**42**	**12 oz**	**48**	
Rib Eye	**20 oz**	**46**			
USDA Prime					
New York Strip	**10 oz**	**48**			

CERTIFIED CANADIAN ANGUS		
Signature Rib Eye Lollipop for 2	**36 oz**	**84**
Provimi Veal Chop	**16 oz**	**47**
Striploin	**12 oz**	**32**
KOBE BEEF – Daily Selections		

PRIME RIB
Lightly Spiced and Slow Roasted, Served with a Classic Baked Potato
10 oz 36
16 oz 42

Steak Toppings and Sauces -Bearnaise, Red Wine, 3 Peppercorn Brandy 3 each

Sides *8 each*

Classic Baked Potato
Beer Battered Onion Rings
Roasted Wild Mushrooms
Truffled Mac&Cheese
Potato Puree
House Cut Fries
Creamed Spinach
Seasonal Vegetables
Rapini, Garlic Chili
Truffled Parmesan Chips
Steamed Asparagus
Brussel Sprouts, Bacon & Balsamic

Entree Compositions

Rack of Lamb **49**
Collard Greens, Fingerling Potato Poutine, Cabernet Jus

Veal Oscar **42**
Striploin, Crab Meat, Bearnaise Sauce, Asparagus, Cippoline Onions, Red Wine Jus

Rib Eye Cheesesteak
10 oz Rib Eye, Mushrooms, Caramelized Onion, Brioche, Brie Cheese, Pepper Puree **38**

Beef Tenderloin
12 oz Bone-In, Sauce Raiforte, Manila Clams Casino **49**

Chicken **32**
Truffled Mac and Cheese, Caramelized Onion Jus, Mache Lettuce

Pacific Halibut **38**
Lobster, Fava Bean, Bok Choy Leaves, Piopino Mushrooms, White Bean Puree

Wild King Salmon **34**
Chared Corn Succotash, Hot and Sour Sauce, Candied Bacon

Chilean Seabass **38**
Fire Roasted Tomato Fondue, Wild Rice, Wilted Greens, Crème Fraiche

Dover Sole **48**
French Beans, Almonds, Brown Butter, Lemon and Parsley

Seafood Papardelle **38**
Cherry Stone Clams, Mussels, Calamari, Shrimp

Whole Atlantic Lobster **Market Price**
Steamed or Broiled, Seasonal Vegetable, Potato Puree