



Starters

French Onion Soup <i>Sourdough Croutons, Gruyère Cheese</i>	9	Maryland Crab Cake <i>Remoulade Sauce, Arugula</i>	19
New England Clam Chowder <i>Sea Scallop, Potato, Celery, Manila Clams, Double Smoked Bacon</i>	12	Scallops <i>Apple & Celery Puree, Berkshire Smoked Bacon, Apple Glaze</i>	21
Roasted Beet Salad <i>Goat Cheese, Toasted Pine Nuts, Cherry Vinaigrette</i>	14	Seared Foie Gras <i>Onion Tuile, Parmesan Ice Cream, Ice Wine Glaze</i>	24
Traditional Caesar Salad <i>Romaine, Caesar Dressing, White Anchovies, Croutons, Crisp Pancetta, Reggiano Shavings</i>	14	Tempura Shrimp <i>Japanese Dipping Sauce</i>	24
Caprese Salad <i>Fresh Mozzarella and Aged Balsamic, Vine Ripened Tomato, Micro Basil, Fine Olive Oil</i>	16	Shrimp Cocktail <i>Spice Poached, Tomato Horseradish Sauce</i>	24
Oysters <i>Fresh East and West Coast Selections</i>	Market Price	Oysters Rockefeller <i>Fresh Oysters, Sautéed Spinach, Double Smoked Bacon, Parsley Crust, Pernod Emulsion</i>	24
Escargot <i>Garlic & White Wine, Brioche, Lemon Beurre Blanc</i>	16	Iced Shellfish Tower <i>Oysters, Shrimp, Mussels, Clams, Lobster, Dijon Aioli, Alaskan King Crab Legs (Min. 2 People)</i>	(per person) 40

Prime Cuts

<i>All Steaks served with Shallot Butter and Honey Glazed Pearl Onions Steak Toppings and Sauces – Bearnaise, Red Wine, 3 Peppercorn Brandy 3 each</i>			
CANADIAN Prime			
Beef Tenderloin	8 oz 42	12 oz 48	
Rib Eye	20 oz 46		
AAA Striploin	12 oz 32		
USDA Prime			
New York Strip	10 oz 44		
PRIME RIB Lightly Spiced and Slow Roasted, Served with a Classic Baked Potato 10 oz 36 16 oz 42			
ALL STEAKS CAN SURF: ADD A LOBSTER TAIL, ALASKAN KING CRAB OR JUMBO SHRIMP 10 oz 35 8 oz 21 8 each			
		CERTIFIED CANADIAN ANGUS	
		Signature Rib Eye Lollipop for 2	36 oz 84
		Provimi Veal Chop	16 oz 45
KOBE BEEF – Daily Selections			

Sides 8 each

Classic Baked Potato	Truffled Mac & Cheese	Creamed Spinach	Truffled Parmesan Chips
Beer Battered Onion Rings	Potato Purée	Seasonal Vegetables	Steamed Asparagus
Roasted Wild Mushrooms	House Cut Fries	Butternut Squash Risotto	Brussels Sprouts, Bacon & Balsamic

Entree Compositions

Rack of Lamb <i>Rapini, Fingerling Potato Poutine, Cabernet Jus</i>	49
Beef Oscar <i>Beef Tenderloin, Crab Meat, Bearnaise Sauce, Asparagus, Cippoline Onions, Red Wine Jus</i>	42
Bison Tenderloin <i>Butternut Squash Puree, Roasted Root Vegetables, Blackberry Jus</i>	48
Duck Breast <i>Duck Confit, Glazed Carrots, Chanterelle Mushrooms, Red Wine Jus</i>	40
Chicken Supreme <i>Potato Puree, Harvest Vegetables, Spiced Jus</i>	32
Snapper <i>Cranberry Beans, Savoy Cabbage, Spiced Brandy Lobster Broth</i>	34
Wild King Salmon <i>Cauliflower Puree, Roasted Beets, White Balsamic Butter Emulsion</i>	32
Chilean Seabass <i>Walnut Crusted Sea Bass, Parsnip Puree, Spaghetti Squash, Smoked Maple</i>	38
Dover Sole <i>French Beans, Almonds, Brown Butter, Lemon and Parsley</i>	48
Seafood Pappardelle <i>Cherry Stone Clams, Mussels, Calamari, Shrimp</i>	38
Whole Atlantic Lobster <i>Steamed or Broiled, Seasonal Vegetable, Potato Puree</i>	Market Price