

## RAW BAR

Shrimp Cocktail – 19	<div style="border: 1px solid red; border-radius: 15px; padding: 5px; display: inline-block;"> <b>Shellfish Platter*</b>  <small>SMALL – 75</small>  <small>LARGE – 145</small> </div>	Lobster Cocktail – 19
Jumbo Lump		Assorted Oysters*
Crab Cocktail – 18		(1/2 Dozen) – 18
Little Neck Clams – 16		King Crab Cocktail – 20

## APPETIZERS

Onion Soup ( <i>au gratin</i> ) _____	13
Escargots ( <i>parsley, garlic, butter</i> ) _____	14
Steak Tartare* _____	18
Potato Skins _____	10
Fried Calamari _____	16
Tuna Tartare* _____	19
Crab Cake _____	20
Oysters Rockefeller _____	17

## SALADS

Caesar _____	14
The Wedge _____	13
Butcher Salad _____	15
Shrimp & Crab Louie _____	16

## STEAKS & CHOPS

14 oz. New York Strip* _____	47
8 oz. Filet Mignon* _____	42
16 oz. Bone-In Filet Mignon* _____	60
18 oz. Delmonico* _____	48

**Porterhouse\***  
 FOR ONE 52 | TWO 90

50 oz. Tomahawk Ribeye* _____	125
Pork Chop* _____	29
Veal Chop* _____	45
<i>Add Oscar (jumbo lump crab, asparagus, bearnaise)</i> _____	18

## ENTREES

Branzino _____	34
Swordfish* ( <i>herb butter</i> ) _____	35
King Salmon* ( <i>fingerling potatoes, mushrooms</i> ) _____	33
Twin Lobster Tails _____	79
Fried Shrimp _____	34
Surf & Turf* ( <i>filet mignon &amp; lobster tail</i> ) _____	75
Roasted Chicken _____	29

## POTATOES

Stuffed Hash Browns _____	15
Singer Fries _____	11
Baked Potato _____	11
Mashed Potatoes _____	11

## VEGETABLES & SIDES

Maple Bourbon Bacon _____	12
Creamed Spinach _____	12
Brussels Sprouts _____	11
Roasted Cauliflower _____	10
Mushrooms & Onions _____	12
Green Beans Amandine _____	11
Bacon Macaroni & Cheese _____	14

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.