

RAW BAR

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

APPETIZERS

Onion Soup (<i>au gratin</i>) _____	13
Escargots (<i>parsley, garlic, butter</i>) _____	14
Steak Tartare* _____	18
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
12 oz. Filet Mignon* _____	48
18 oz. Delmonico* _____	48

Porterhouse*
FOR ONE 52 | TWO 90

50 oz. Tomahawk Ribeye* _____	125
Pork Chop* _____	29
Colorado Lamb Chops* _____	48
<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 & lobster tail</i>) _____	75
Roasted Chicken _____	29

POTATOES

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

VEGETABLES & SIDES

Creamed Spinach _____	12
Corn _____	10
Asparagus _____	12
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.