

STARTERS

CRISPY POLENTA FRIES 12
TRUFFLE AIOLI + PARMESAN

AMERICAN PROSCIUTTO + FIG PRESERVE 15
BABY ARUGULA + GARLIC CIABATTA

HAND CUT PRIME STEAK TARTARE* 19
PICKLED SHALLOTS + VIOLET MUSTARD

ICED + RAW

LOCAL OYSTERS* 18
SALSA VERDE + MIGNONETTE

ICED TIGER SHRIMP COCKTAIL 18
RED + GREEN COCKTAIL SAUCE

ICED LOBSTER TAILS MKT
COCKTAIL SAUCE + LEMON

SEAFOOD TOWER* 2/28
LOBSTER + LOCAL OYSTERS + SHRIMP COCKTAIL 4/54
6/85

SALADS

BABY ROMAINE CAESAR SALAD* 12
HOUSE CRACKERS + SMOKED BACON

PETITE LETTUCE + HERB SALAD 10
BABY TOMATOES + AGED BALSAMIC

MAPLEBROOK BURRATA + PEACHES 13
WHITE BALSAMIC + TOMATOES

BABY ICEBERG WEDGE + BERKSHIRE BLUE 12
SMOKED BACON + CANDIED WALNUTS

EXECUTIVE CHEF: **MARIO CAPONE**



GLUTEN-FREE MENU

STEAKS

BLACK ANGUS FILET MIGNON* | 8OZ or 12OZ 40
49

BLACK ANGUS BONE-IN FILET* | 16OZ 59

PRIME NEW YORK SIRLOIN* | 16OZ 48

28 DAY AGED PRIME RIB EYE* | 16OZ 49

PRIME T-BONE STEAK* | 24OZ 53

PRIME STEAK AU POIVRE* 51
RED WINE + BONE MARROW

BUTCHER CUT SALT + PEPPER PRIME 89
TOMAHAWK RIB STEAK* FOR 2 | 42OZ

SAUCES + SALTS

BÉARNAISE*

HOT ROQUEFORT BUTTER

GARLIC PARSLEY BUTTER

SMOKED BLACK SALT

RED WINE SALT

CREAMY HORSERADISH + CRACKED
WHITE PEPPER

ADD-ONS

LOBSTER TAIL | MKT

GIANT PRAWNS | 12

SHISHITO PEPPERS | 4

BONE MARROW | 8

ENTRÉES

GIANNONE FARM BRICK CHICKEN 27
MASHED POTATOES + PEAS

SKIRT STEAK* WITH CHARRED AVOCADO 29
SOFT GRITS + CHIPOTLE BUTTER

CHARCOALED SALMON* 29
CREAMED POTATOES + SNAP PEAS +
PRESSED BEET VINAIGRETTE

SIDES

INDIV/
TABLE

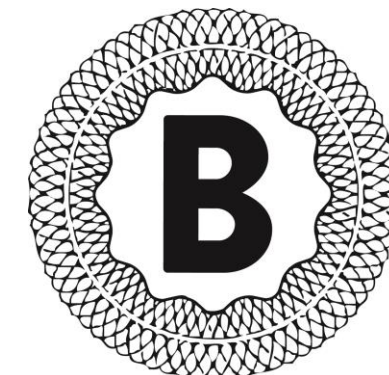
GRILLED GREEN ASPARAGUS 14
BLACK TRUFFLE BUTTER

SAUTÉED LOCAL MUSHROOMS 9/13
BRIOCHE + GREEN GARLIC BUTTER

YUKON GOLD MASHED POTATO 6/9
SWEET BUTTER

ROASTED FINGERLING POTATOES 11
GARLIC CONFIT + SEA SALT

BAG OF FRENCH FRIES 8
ROSEMARY + HOUSE KETCHUP



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS