



## First Courses

### SEAFOOD TOWER

Cold split lobster tail, cracked and split king crab, shrimp cocktail, oysters on the half shell, lobster salad, lemon, cocktail sauce, shallot mignonette.

Serving two 112. Serving four 204.

### HAND-CUT TRUFFLE FRIES

Idaho potatoes, homemade truffle aioli 16.

### MUSSELS DIAVOLO

Black mussels, saffron, tomato, red chilies, lobster broth, basil 16.

### MUSHROOM BOAT

Mix of fresh wild mushrooms, garlic, herbs, sherry demi sauce. With parm crusted toast points 16.

### BRUSSELS SPROUT BOWL

Caramelized brussels sprouts, bacon, walnuts, yellow raisins 16.

### SHRIMP COCKTAIL

Five colossal shrimp, homemade cocktail sauce, lemon 19.

### OYSTERS ON THE HALF SHELL

Fresh oysters on ice, cocktail sauce, shallot mignonette, and lemon.  
half dozen 19. one dozen 35.

### CAESAR SALAD

Romaine lettuce, homemade croutons, and parmesan cheese, tossed with our classic homemade Caesar dressing 11.

### MIXED GREENS SALAD

Heritage blend greens, beets, carrots, onions, roasted fennel, candied walnuts, with a creamy goat cheese dressing 16.

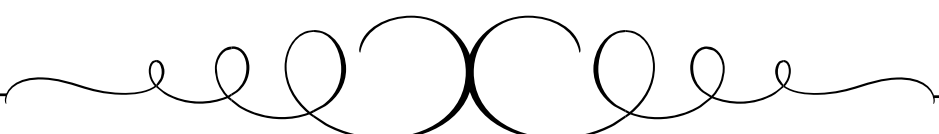
*ADD A SIDE Of: FILET 16. CHICKEN 12. SHRIMP 14.*

### THE VENUE FAMOUS GLUTEN FREE CRAB CAKE SOLO

Oven-baked, colossal, jumbo lump crab, sauce moutarde 29.

### BEEF WELLINGTON

Tenderloin tips, mushroom duxelles, in a puff pastry shell with demi 18.



# Main Courses

## TWIN LOBSTER TAILS

Two 6-7ounce cold water lobster tails, carrots Vichy, asparagus, whipped potatoes, clarified butter, lemon 72.

## SURF & TURF

A 5 oz filet mignon of beef tenderloin, 6-7 oz cold water lobster tail, whipped potatoes, carrots Vichy, asparagus, lemon, butter, demi glaze 68.

## COLOSSAL ALASKAN KING CRAB LEGS

1lb+ steamed crab leg, fingerling potatoes, carrots Vichy, asparagus, drawn butter, lemon MARKET PRICE.

## 16 OUNCE AGED RIBEYE STEAK

Garlic French green beans, house whipped potatoes  
Cognac dijon sauce 63.

## CHILEAN SEA BASS

Pan-seared mushroom dusted sea bass,  
barley risotto, crispy brussels sprouts, light madeira demi 57.

## WIENERSCHNITZEL

Breaded veal cutlets (2), parsley whipped potatoes, crispy brussels sprouts, with a lemon butter caper sauce 47.

## VENUE FAMOUS CRAB CAKES (2) (GLUTEN-FREE)

Colossal, jumbo lump crabmeat, asparagus,  
roasted fingerling potatoes, sauce Moutarde 57.

## 10 OUNCE FILET MIGNON

Buttery whipped potatoes, haricots verts, carrots Vichy, wild mushroom, madeira sauce 64.

## SHERRY CHICKEN

Sauteed chicken medallions, mushrooms, shallots, garlic, ricotta stuffed gnocci in a cream sherry sauce 35.

## DAY BOAT SCALLOPS

Pan seared scallops atop a creamy asparagus, mushroom risotto 58.

## (GLUTEN-FREE BREADS AND PASTA AVAILABLE UPON REQUEST)

Parties of Five Guests or more may have a 20% before tax gratuity added to each check.  
Your server will alert you.

CONSUMER ADVISORY: Consumption of undercooked meat, poultry, eggs, or seafood may increase risk of food - borne illnesses. **Alert your server if you have special dietary requirements.**