

START

- SIGNATURE CHICKEN FRIED OYSTERS** *sautéed spinach, applewood smoked bacon, tart apples, whole grain mustard hollandaise* 18
- PEI MUSSELS** *steamed in white wine fennel cream, cherry tomatoes, herbs, grilled bread* 17
- SPICED NEW ZEALAND LAMB LOLLIPOPS** *quinoa tabbouleh, cilantro vinaigrette* 26
- SEARED AHI TUNA** *sticky rice, cilantro ponzu, spicy cucumber mango relish* 21
- JUMBO SHRIMP ALA PLANCHA** *zucchini, red onion, garlic chili butter, grilled bread* 19
- TWO WAY FOIE GRAS** *seared with apple chutney & toasted brioche, cold torchon with balsamic gastric* 25

SOUP + SALAD

- CHEF'S SOUP OF THE DAY** 11
- CLASSIC CAESAR** *focaccia croutons, parmesan crisps, caesar dressing, italian anchovy* 13
- DRIED FIG & ARUGULA** *black berries, toasted pecans, crispy Brie, white balsamic vinaigrette* 15
- BABY WEDGE** *creamy parmesan, toasted pepitas, bacon lardons, cherry tomatoes* 14

ENTRÉES

- SIGNATURE CHICKEN FRIED OYSTERS** *angel hair pasta, applewood smoked bacon, sautéed spinach, tart apple, whole grain mustard hollandaise* 29
- JUMBO LUMP CRAB CAKE & SHRIMP** *ala plancha, saffron rice, spanish chorizo, red pepper aioli* 34
- PAN SEARED SEA SCALLOPS** *wild mushroom risotto, truffle nage, pea shoots* 43
- GRILLED ATLANTIC SALMON** *butter poached crab, roasted asparagus, romesco, fennel citrus salad* 33
- PAN ROASTED RED SNAPPER** *pineapple basmati pilaf, sweet corn moque choux, andouille sausage, tabasco beurre blanc* 36
- HERB ROASTED 1/2 CHICKEN** *roasted garlic mashed potatoes, caramelized onion, forest mushrooms, black pepper rosemary jus* 28
- GRILLED & ROASTED DUCK BREAST** *mushroom farro, goat cheese, baby arugula, strawberries, aged balsamic* 38
- DOUBLE CUT PORK CHOP** *chipotle marinated, cheddar grits, roasted sweet corn salsa, pickled red onions, queso fresco* 29
- BEEF TENDERLOIN** *herb roasted fingerling potatoes, charred broccolini, bordelaise sauce* 42

FROM THE GRILL | ALLEN BROTHERS

THE GREAT STEAKHOUSE STEAKS®
USDA PRIME BEEF LEADER

USDA PRIME, AGED 35 DAYS / OAK GRILLED *[served with peppercorn melange compound butter]*

14OZ PRIME BONE-IN NEW YORK STRIP 59

14OZ CENTER CUT RIBEYE 58

ADD ONS 20

- [3] jumbo shrimp ala plancha*
[2] seared scallops, beurre blanc
butter poached jumbo lump crab

SIDES 10

- ROASTED GARLIC MASHED POTATOES**
- MARKET VEGETABLE OF THE DAY**
- ROASTED ASPARAGUS**
- GRILLED BROCCOLINI**
- SWEET CORN MOQUE CHOUX** *with andouille*
- GREEN CHILI MAC N' CHEESE** *with smoked bacon*

SILLO