## **STARTERS**

Prices apply to à la carte.

#### SALT AND PEPPER CALAMARI / 8

Crispy Fried Calamari with Spicy Remoulade Sauce

#### **IRON-SEARED JUMBO SHRIMP / 12**

Seared Jumbo Shrimp with Ancho Chili Butter Sauce and Grilled Bread

#### **TOMATO BASIL BRUSCHETTA / 8**

Grilled Bread with Garlic-Roasted Tomatoes, Whipped Ricotta, Extra Virgin Olive Oil and Aged Balsamic Vinegar

#### LOADED BAKED POTATO SOUP / 5

Creamy Potato Soup with Cheddar Cheese, Bacon and Scallions

#### SEASONAL SOUP / 5

Ask your Server for details

#### CAESAR SALAD / 5

Crisp Romaine, Parmesan Cheese, Brioche Croutons and Classic Creamy Dressing

#### **BABY WEDGE / 5**

Crisp Petite Iceberg, Smoked Bacon, Blue Cheese Crumbles, Buttermilk Dressing and Crispy Onions

# ENTRÉES

Proudly serving Certified Black Angus Beef.

16 oz RIBEYE / 47

12 oz TENDER SIRLOIN / 32

10 oz CENTER-CUT FILET / 42

12 oz NY STRIP / 38

5 oz FILET AND LOBSTER / 48

Served with Cold Water Lobster Tail

10 oz BONE-IN PORK CHOP / 38

Served with Apple Bourbon Jam

NORTH ATLANTIC SALMON / 30

with Garlic and Herb Butter

LOBSTER PASTA / 42

Cold Water Lobster with Herb and Fennel Cream Sauce

#### SHRIMP AND GRITS / 36

Cheddar Grits topped with Shrimp, Smoked Bacon and Cayenne Molasses

#### 8 oz KOBE-STYLE WAGYU BEEF BURGER / 26

American Wagyu Beef topped with Applewood Bacon, Sharp Cheddar Cheese, Shredded Lettuce and Tomato

#### PRIME RIB / 48

Only available Friday & Saturday
Horseradish and Au Jus Dipping Sauce

HALF CHICKEN / 26

Pan-Roasted with Herbs and Lemon

## embellishments

# sides

à la carte / 5

IRON-SEARED JUMBO SHRIMP SKEWER / 12

**COLD WATER LOBSTER TAIL / 28** 

**LOBSTER MAC & CHEESE / 20** 

BAKED POTATO

MAC & CHEESE

ROASTED GARLIC MASH

CRISPY BRUSSELS SPROUTS

SEASONAL VEGETABLES
GRILLED ASPARAGUS
CHEDDAR GRITS
GARLIC AND HERB FRIES

## **DESSERTS**

#### TRIPLE CHOCOLATE CAKE / 10

Dark Chocolate Cake layered with Chocolate Pudding

#### MANGO PASSION CHEESECAKE / 10

Cheesecake Infused with Mango and Passion Fruit

### APPLE PIE / 10

Tart, Crisp Apples, Cinnamon, Caramel and Granola

#### CRÈME BRÛLÉE CHEESECAKE / 10

Classic Crème Brûlée flavor with Caramelized Sugar