

PREMIUM SHELLFISH BAR

JUMBO SHRIMP COCKTAIL 13

*MARKET OYSTERS ON THE HALF SHELL (1/2 dozen) 12
mignonette, horseradish, cocktail sauce, lemon

ALASKAN KING CRAB 55 per pound
chilled with cocktail sauce or steamed with drawn butter and lemon

*ICED SHELLFISH TOWER
4-6 people 100
*fresh oysters, jumbo shrimp, king crab, lobster
and jumbo lump crabmeat with assorted housemade sauces*

STARTERS

*BEEF CARPACCIO 15
aged beef tenderloin, lobster, tomatoes and fried capers

*TUNA TARTARE with AVOCADO and RADISH 14

*OYSTERS ROCKEFELLER 13
classic broiled oysters with spinach, bacon and herbs

*CHARCOAL-GRILLED MINI BURGERS 11
aged cheddar, thick-cut Nueske's bacon and 1000 Island dressing on gluten free bun

SALADS / SOUPS

"BLT" ICEBERG WEDGE 13
*Danish blue cheese, heirloom tomatoes
and Nueske's bacon with a red wine vinaigrette*

TOMATO 12
*heirloom tomato, white onion,
fresh mozzarella and basil pesto
with extra virgin olive oil*

FRESH GREENS 4
*with heirloom tomatoes, cucumber,
red onion and choice of
house-made dressings*

GLUTEN FREE MENU

FROM THE CHARCOAL GRILL

CENTER CUT SIGNATURE STEAKS

*BONE-IN RIBEYE
20 ounce 48

*PORTERHOUSE
24 ounce 48

*FILET MIGNON
8 ounce 38

*DOUBLE-DOUBLE CUT
BONE-IN RIBEYE
30 ounce 75

*DOUBLE CUT PRIME RIB

12 ounce 32 16 ounce 37 20 ounce 42

PETITE STEAKS

*NEW YORK STRIP
12 ounce 35

*RIBEYE
14 ounce 40

*FILET MIGNON
6 ounce 32

SAUCES

béarnaise 3

hollandaise 3

ENHANCEMENTS

lobster tail 20

Danish blue cheese 3

fried egg 2

SPECIALTY SEAFOOD

WARM WATER LOBSTER TAILS 65
charcoal grilled or broiled

CEDAR PLANK ROASTED SALMON 26

JUMBO SEA SCALLOPS 32
sautéed or charcoal grilled (bacon wrapped 6)

ALASKAN KING CRAB 55 per pound
steamed with drawn butter and lemon

CHOPS / CHICKEN

ROASTED ROSEMARY GARLIC CHICKEN 27
lemon caper beurre blanc

*DOUBLE BONE PORK CHOP 20 ounce 34

SIDES FOR SHARING

PICK ONE FROM EACH CATEGORY FOR \$24

7 EA BAKED POTATO
loaded if you like

STEAMED BROCCOLI
cheddar or hollandaise

9 EA GARLIC MASHED POTATOES
with olive oil and roasted garlic

CREAMED SPINACH
with manchego cheese

STEAMED BRUSSELS SPROUTS

11 EA JUMBO ASPARAGUS
*charcoal grilled or steamed,
with hollandaise*

HASH BROWNS
with or without onion/bacon

MUSHROOMS
sautéed with garlic butter

**DOUBLE
CUT**

CHARCOAL GRILL / LIQUOR BAR
