

PREMIUM SHELLFISH BAR

JUMBO SHRIMP COCKTAIL (4) 14

*MARKET OYSTERS ON THE HALF SHELL
(1/2 dozen) 14 (dozen) 26
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 house-made sauces*

STARTERS

*TUNA TARTARE with AVOCADO and RADISH 15

*CHARCOAL-GRILLED MINI BURGERS 12
*aged cheddar, applewood smoked bacon and
1000 Island dressing on gluten free bun*

*BEEF TENDERLOIN TARTARE 15
with Dijon mustard and cornichons

SALADS

"BLT" ICEBERG WEDGE 13
*blue cheese, ripe tomatoes and applewood smoked
bacon with a red wine vinaigrette*

*CAESAR 11
*romaine hearts with Caesar dressing,
shaved parmesan, anchovies, soft boiled egg*

TOMATO 13
*heirloom tomato, white onion,
fresh mozzarella and basil pesto
with extra virgin olive oil*

GREENS 5
*tomatoes, cucumber, red onion and
choice of house-made dressings*

GLUTEN SENSITIVE MENU

FROM THE CHARCOAL GRILL

CENTER CUT SIGNATURE STEAKS

*FILET MIGNON
8 ounce 38

*BONE-IN RIBEYE
20 ounce 52

*PORTERHOUSE
24 ounce 62

*THE D/C
TOMAHAWK CHOP
48 ounce bone-in ribeye for 2 120

*DOUBLE CUT PRIME RIB

12 ounce 30 16 ounce 35 20 ounce 40

PETITE STEAKS

*NEW YORK STRIP
12 ounce 36

*RIBEYE
14 ounce 39

*FILET MIGNON
6 ounce 32

ENHANCEMENTS

lobster tail 20

blue cheese 3

*over easy egg 2

SAUCES

bourbon green peppercorn 3

madera mushroom 3

*béarnaise 3

*hollandaise 3

horseradish cream 2

SPECIALTY SEAFOOD

LOBSTER TAILS 65

charcoal grilled or broiled

*CEDAR PLANK ROASTED SALMON 28

*JUMBO SEA SCALLOPS 34
sautéed or charcoal grilled (bacon wrapped 6)

CHOPS / CHICKEN

*DOUBLE BONE PORK CHOP 20 ounces 35

ROSEMARY GARLIC CHICKEN 29
Lemon Caper Buerre Blanc

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

MAKER'S MARK MUSHROOMS

EXTRA PLATE CHARGE 10

**DOUBLE
CUT**

CHARCOAL GRILL / LIQUOR BAR
