

Appetizers

NEW ENGLAND CLAM CHOWDER
Traditional Cream Soup with Smoked Bacon 12

MAPLE BBQ ST LOUIS RIBS
served with Fuji Apple & Jicama Slaw 19

CLASSIC WEDGE
Iceberg Lettuce Topped with House-Made Blue Cheese Dressing, Blue Cheese Crumbles, Red Onion, Tomatoes & Smoked Bacon 14

LOLLIPOP BABY RACK OF LAMB
Served with Zesty Mint & Grain Mustard Sauce 26

FORK & KNIFE CAESAR
Romaine Hearts Topped with House-Made Dressing
Croutons & Shaved Parmesan 12

COLOSSAL SHRIMP COCKTAIL
With House Made Cocktail Sauce 26

OYSTERS ON THE HALF SHELL
Fresh East Coast Varietal (6) 25

Off The Grill

RARE	MED RARE	MEDIUM	MEDIUM WELL	WELL DONE
<i>Cold Red Center</i>	<i>Warm Red Center</i>	<i>Pink Center</i>	<i>Slight Pink Center</i>	<i>No Pink</i>

Entrees served with Yukon Gold Mashed Potatoes & Seasonal Vegetable

TOMAHAWK PORK CHOP
18oz-38

NY STRIP STEAK
14oz-59

FILET MIGNON
6oz-46 8oz-55

RIBEYE STEAK
16oz-69

SWORDFISH STEAK
Grilled or Blackened
10oz-39

GRILLED SHRIMP
Marinated Colossal Shrimp (6) 37

T-BONE STEAK
16oz-54

SCOTTISH SALMON
Grilled or Blackened
10oz-39

KANSAS CITY
Bone-in Striploin
20oz-67

COWBOY STEAK
22oz-69

STEAK GARNISHES

GRILLED SHRIMP (3) 18 • LOBSTER TAIL 6oz 35

*BEARNAISE SAUCE 5 • AGED BLUE CHEESE 5 • PEPPERCORN DEMI-GLACE 5 • CARAMELIZED SWEET ONIONS 5
HORSERADISH CREAM SAUCE 3 • TRUFFLE BUTTER 3*

Signature Entrees

BROILED TWIN COLD WATER LOBSTER TAILS 6oz 69

SURF & TURF Broiled Cold Water Lobster Tail 6oz & Filet Mignon 6oz 70

OLD BAY STEAMED SNOW CRAB LEGS - 1lb served with Clarified Butter 49

Accompaniments

PARMESAN CREAMED SPINACH 16

SHOE STRING FRENCH FRIES 8

FRIED GREEN TOMATOES 8

*20% Gratuity will be added to Parties of 6 or more *NO SEPARATE CHECKS**