

APPETIZERS

MAINE LOBSTER BISQUE 22
brandy, tarragon, crème fraîche

CLASSIC ONION SOUP 17
gruyère, crouton, au jus

RHODE ISLAND CALAMARI 21
basil aioli, arrabiata

GLAZED GRILLED BACON 23
butternut squash puree, pickled pink lady apple

CHARRED SPANISH OCTOPUS 32
broccolini, stewed tomatoes, port wine

CRISPY TIGER SHRIMP 26
cherry pepper aioli, chili cilantro sauce

ENTREES

DIVER SEA SCALLOPS* 52
cauliflower puree, trumpet mushroom,
bacon lardon, pinenut

ALASKAN KING CRAB PASTA 58
white miso butter, toasted lemon breadcrumbs

ONE STEAK BURGER* 36
brisket blend, hand-cut applewood,
smoked bacon, butterkäse cheese and fries

FENNEL CRUSTED SALMON* 46
marble potatoes, lobster butter

MARY’S HALF CHICKEN 42
crispy skin, black truffle reduction

MISO BLACK COD* 49
roasted mushrooms, edamame,
doshi soy broth

TWIN MAINE LOBSTER TAILS 69
two 6oz tails, butter poached, charred lemon,
broccolini

ROASTED LAMB CHOPS* 76
rosemary potato fondant, creamed spinach,
currant jus

SIDES

POTATO GRATIN 17
gruyère

FOREST MUSHROOMS 17
shaved goat cheese, truffle cream

SHOESTRING FRIES 17
house ketchup

JUMBO ASPARAGUS 17
oven roasted, olive oil

YUKON MASHED POTATOES 17

CHARRED BROCCOLINI 17
chimichurri vinaigrette

CREAMED SPINACH 17
poached egg, truffle gouda

BRUSSELS SPROUTS 17
sweet soy glaze, roasted sesame

STREET CORN 17
poblano aioli, tajin

LOBSTER MAC & CHEESE 27
cavatappi pasta

SALADS

HEIRLOOM TOMATO & BURRATA 23
aged balsamic, arugula pesto, spiced almonds

BABY ICEBERG SALAD 21
applewood smoked bacon, pickled red onion,
tomatoes, buttermilk blue, green goddess dressing

CAESAR SALAD 20
baby romaine, house dressing, sourdough croutons

CHOPPED SALAD 24
grilled tiger shrimp, artichokes, hearts of palm,
white beans, Castelvetro olives, green beans,
pepperoncini, basil vinaigrette

1200°

From our select midwestern ranchers

SIGNATURE STEAKS

FILET MIGNON*
6oz 58
8oz 68
12oz 86

NY STRIP* 16oz 73

RIB EYE* 16oz 79

CITRUS BRINE PORK CHOP* 14oz 48

WAGYU BEEF

DOMESTIC SNAKE RIVER* 6oz 87
New York strip

JAPANESE SATSUMA* 6oz 225
New York strip A5

SLICED FOR TWO

DOUBLE PORTERHOUSE* 32oz 159

TOMAHAWK* 32oz 179
roasted chili rub

TOMAHAWK FEAST

DRY-AGED, 18-LB USDA PRIME
TOMAHAWK STEAK* 1,500

SERVES 10-12

CARVED TABLE SIDE

SERVED WITH SIX SIDES

72 HOURS ADVANCED NOTICE

INQUIRE WITH YOUR SERVER

CHILLED SEAFOOD

OYSTERS 30
half dozen, east & west coast
dill mignonette , cocktail sauce

TUNA POKE* 26
wasabi soy, pickled cucumbers,
avocado purée

GULF SHRIMP 29
fresh horseradish cocktail sauce

SHELLFISH PLATTER*

Maine lobster tail
Alaskan king crab
jumbo shrimp
east & west oysters
2 people 125
4 people 185

SURF & TURF

SNAKE RIVER FARM WAGYU STRIP
AND
ALASKAN KING CRAB LEG* 129

8 OZ FILET MIGNON
AND
MAINE LOBSTER TAIL* 103

NY STRIP
AND
GRILLED TIGER SHRIMP* 99

ACCOMPANIMENTS

MAINE LOBSTER TAIL 35

SHRIMP SCAMPI 28

ALASKAN KING CRAB 42
Oscar style

CRUSTS 7

BUTTERMILK BLUE

GARLIC PARMESAN

BLACK TRUFFLE

SAUCES 7

BORDELAISE

BEARNAISE

PEPPERCORN