

Chilled

- Steak Tartare*** 15
Hand-Cut Prime Beef, Santorini Capers, Shallot Charred Poblano, Wasabi, Poached Quail Egg
- Tuna Carpaccio*** 19
Ahi Tuna, Jalapeño, Avocado, Shallot, Ginger-Soy
- Fresh Oysters on the Half Shell (6)*** 18
Specialty Oysters, Mignonette, Cocktail Sauce
- King Prawn Cocktail** 21
Served with Trio of Dipping Sauces
Sweet Mustard, Cocktail Sauce, Garlic Marinade

Appetizers

- Prime Filet Egg Rolls** 18
Sweet Garlic & Chili Sauce
- Duck Confit Ravioli** 15
Duck Confit & Wild Mushroom Ravioli
Madeira Reduction, Black Truffle
- Point Judith Calamari** 19
Lightly Breaded, Sweet Pepper Glaze
- Lobster Thermidor Mushrooms** 21
Maine Lobster, White Wine, Gruyère, Chive
- Fried Oysters Rockefeller*** 18
Crispy Oysters, Creamy Spinach, Hollandaise
- Puff Pastry Scallops** 19
Diver Scallops, Truffled Leeks
Sour Dough Croutons, Champagne Caviar Cream
- Fried Green Tomatoes** 17
Crispy Rock Shrimp, Spiced Aioli
Green Onion, Hollandaise
- Butcher's Bacon Rack** 32
Tasting of Hand-Cut Specialty Bacon Selections

Salads

- Wedge** half 9 full 13
Iceberg Lettuce, Toy Box Tomatoes, Blue Cheese
Smoked Bacon, Red Onion, White-Balsamic Reduction
- Chopped** half 9 full 13
Romaine, Iceberg, Apple Wood Smoked Bacon
Black-eyed Peas, Bell Pepper, Celery, Grape Tomato
Feta Cheese, Green Peppercorn Buttermilk Dressing
- Classic Caesar** half 9 full 13
Romaine, Parmesan Reggiano
Caesar Dressing, Sweet Brioche Croutons
- Umami Harvest** half 8 full 12
Baby Spinach, Parmesan Reggiano
Avocado, Sesame Seed, Pistachio, Yuzu Truffle Dressing

Seafood

- Louisiana Redfish** 39
Jambalaya Risotto Cake, Green Onion
White Wine Cream Sauce
- Hawaiian Yellowfin Tuna*** 42
Yukon Gold Potato, Chorizo
Avocado, Black Truffle
- Diver Scallops & Braised Oxtail** 45
Mississippi Rice Grits, Kaffir Lime Leaf
Dragon Chili, Maple Brioche Croutons
- Faroe Island Salmon** 38
Sautéed Spinach, Glazed Carrots
French Herb Butter
- Miso Chilean Sea Bass** 48
Curly Spinach, Nikomaru Rice
Sesame Seed & Garlic Dressing

Entrees

- Roasted Chicken** 36
Joyce Farms Chicken, Boursin Stuffing
Brussels Sprouts, Mashed Potatoes
- Eggplant Parmesan Ravioli** 30
Mozzarella, Marinara Sauce
Parmesan Reggiano, Sweet Basil
- Surf & Turf*** 85
8oz Barrel Cut Filet, 6oz Tuxedo Lobster Tail
Roasted Asparagus, Mashed Potatoes

Chops

- Niman Ranch Pork Chop*** 38
Long bone chop, sustainably raised,
famous for its incredible taste
- Veal Chop*** 48
Milk-fed, bone-in chop
velvety in texture
- Mountain River Elk*** 64
Pasture raised to produce
a pure and delicate flavor



Soups

- Fresh Artichoke Soup** cup 8 bowl 11
Brie, Crispy Shallot, Chive
Clover Honey
- Maine Lobster Bisque** cup 9 bowl 13
Lobster, Sherry, Chive
- French Onion** bowl 10
Caramelized Onion, Beef Consommé
Provolone Crouton, Parmesan Tuile

Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of foodborne illnesses.

A gratuity of 20% will be added to all parties of 7 or more

Prime Cuts

Petite Filet* <i>Most tender of steaks, delicate and succulent</i>	49
Signature Filet* <i>Large version of the most popular steak, cut from the center of the tenderloin</i>	65
Ribeye* <i>Highly marbled, distinguished as the richest cut available</i>	68
New York Strip* <i>Full bodied, fine marbling, resulting in a steak lover's steak</i>	54
Bone-in Ribeye*  <i>28 oz. of inherent rich marbling, complemented by enhanced flavors from the bone-in style</i>	88
Tomahawk Ribeye*  <i>40 oz. dramatic long bone ribeye, a steak fit for a king</i>	125

Wagyu

Filet* 6 oz / 8 oz <i>Snake River Farms, Idaho</i>	60 / 78
New York Strip* 12oz <i>Snake River Farms, Idaho</i>	75
Ribeye* 12 oz <i>W. Black, Australia</i>	88

Wagyu Tasting*

3 oz portion of each

American Filet*	Australian Ribeye*	Japanese A5 Ribeye*
	115	

Intense levels of marbling for a richer more flavorful experience

Japanese A5 Wagyu*

From the far south of Kagoshima, described as full-bodied and ultimately tender with perfectly balanced marbling.

(3 oz min)

N.Y. Strip*	Filet*	Ribeye*
24 per oz	36 per oz	30 per oz

Yume A5 Experience*

Yume (you-may) the Japanese word for "Dream" perfectly describes this offering. Deep flavor of the Filet the Ribeye's balance and the N.Y Strip's unparalleled texture. A true beef connoisseur's "Dream."

3 oz portion of each

225

Signature Sides

Ham Hock Braised Collard Greens	14
Fontina & Truffle Mashed Potatoes	16
'C&D' Porch Hashbrowns	15
Creamed Corn Brûlée	14
Loaded Parlor Potatoes	16
Maple Roasted Sweet Potato	14
Truffle Honey Butter Tater Tots	15
Lobster Mac & Cheese	24

Sides 13 ea

Brussels Sprouts & Bacon
Mashed Potatoes
Mac & Cheese
Yuzu Chili Broccoli
Sautéed Mushrooms
Asparagus & Hollandaise
Sautéed Spinach
Creamed Spinach
Glazed Carrots
Vidalia Onion & Blue Cheese

Enhancements

House Steak Sauce	4
Black Truffle Butter	8
Foie Gras Brûlée	14
King Prawns	21
6oz Tuxedo Lobster Tail	28

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Desserts

12 EACH

Toffee Bread Pudding

Dark Chocolate Pecan Toffee, Warm Caramel Sauce

Lemon Blueberry Tart

Lemon, Fresh Blueberries, Vanilla Meringue
Blueberry Coulis

Praline Pecan Cheesecake

Vanilla Cheesecake, Caramelized Pecan Sauce

Crème Bruleé

Madagascar Vanilla Bean, Fresh Berries

Molten Chocolate Cake

Dark Chocolate Cake, Molten Caramel Center
Vanilla Ice Cream

Banana Pudding

Vanilla Bean Cream, Caramelized Bananas
Vanilla Wafers, Caramel Ice Cream