

Starters

Lobster Bisque \$14.95

lobster crouton

French Onion Soup \$11.95

gruyere & muenster

Burrata and Salt Roasted Beets \$18.95

baby arugula, frisée, watercress, butternut squash, red onion, dried cranberries, toasted almonds, maple balsamic

House Salad \$11.95

*romaine, radicchio, carrot, cucumber
tomato, red onion, chickpeas, radish, fig balsamic*

Caesar Salad \$13.95

grape tomatoes, parmesan, house cut croutons

Duck Sliders \$18.95

*duck bacon, caramelized pineapple, smoked cheddar,
house made pickles, pomegranate glaze, kings Hawaiian roll*

Oyster Point Baked Oysters \$19.95

Havarti, bacon, spinach & leeks

Golden Fried Calamari \$18.95

sweet or hot marinara

Chicken Quesadilla \$16.95

pepper jack, pico de gallo, guacamole

Coconut Shrimp \$22.95

pineapple relish, toasted coconut rice, pineapple-jalapeno dip

Cast Iron Lump Crabcakes \$26.95

house made sriracha sauce

Crispy Brie Bites \$17.95

cayenne pumpkin dip, honey crisp apples

Oysters (6) \$22.95

w/ lychee mignonette

Shrimp Cocktail (5) \$21.95

w/cocktail sauce

Dinner Entrées

Swordfish Milanese \$37.95

baby arugula, frisée, watercress, tomato, lemon shallot vinaigrette, shaved asiago

Pinot Noir Braised Short Rib \$39.95

pappardelle ribbons, cremini mushrooms

Sea Scallop Skillet \$45.95

oyster mushroom, applewood bacon, baby kale, sundried pepper, fresh gnocchi, sweet potato cream

Fig Glazed Chicken \$29.95

quartered figs, autumn veggie medley, smoked mac & cheese

Steak & Avocado Salad \$26.95

grilled marinated flank steak, grilled avocado, romaine, radicchio, frisée, cashews, radish, carrot, grape tomato, avocado ranch, tortilla strips

Sesame Ginger Salmon \$36.95

grilled 8oz fillet, steamed jasmine rice w/ sugar snap peas, stir fried bok choy, shiitake mushrooms, water chestnuts, shaved carrot

Steakhouse Burger \$21.95

fresh blend of black angus chuck, brisket & short rib, peppered bacon, sharp cheddar & onion rings

Butternut Squash Ravioli \$31.95

shrimp, sage butter, boursin cream

Butchers Block

14oz Prime Boneless New York Strip \$53.95

16oz Prime Bone in Ribeye \$59.95

14oz Heritage Breed Duroc Tomahawk Pork Chop \$43.95

Pick a Sauce

horseradish sauce, cognac demi-glaze, asian steak sauce, maple bourbon butter, spicy cowboy butter

Sides 7

grilled asparagus, creamed spinach, autumn veggie medley, crispy fingerlings, smoked cheddar mac and cheese, stone ground mustard buttered mushrooms, shallot marmalade, jasmine rice, onion rings, smashed sweet potato brulee