

WINES ^{BY THE} GLASS

SPARKLING

ELMO PIO PROSECCO ITALY 7
BANFI 'ROSA REGALE' ITALY 13

CHARDONNAY

TORMARESCA APULIA 9.5
CUVAISON CARNEROS 13.5

PINOT GRIGIO

SAN ANGELO TUSCANY 10
BORGO CONVENTI TUSCANY 12

FUME BLANC

FERRARI-CARANO SONOMA 10.5

WHITE BLEND

CONUNDRUM CALIFORNIA 13.5

RIESLING

14 HANDS PATERSON 9.5

MOSCATO

RUFFINO ASTI 9

CABERNET SAUVIGNON

QUEEN OF HEARTS CALIFORNIA 9.5

DUCKHORN DECOY SONOMA 15

THE DIVING ROD ALEXANDER

VALLEY 13

MERLOT

SOVERAIN ALEXANDER VALLEY 8.5

14 HANDS PATERSON 9.5

ZINFANDEL

VALLEY OF THE MOON SONOMA 11

PINOT NOIR

GRAYSON CELLARS CALIFORNIA 10.5

RED BLENDS

FERRARI-CARANO SIENA NAPA 15

MALBEC

WRITERS BLOCK, NAPA 9

BARBERA D'ASTI

CANTI PIEDMONT 9

SYRAH

TRUCHARD CARNEROS 10.5

CHIANTI

VILLA POGGIO SALVI TUSCANY 8.5

BOTTLED WATER

ACQUA PANNA NATURAL
&
SAN PELLEGRINO SPARKLING
6 /LITER

RAW BAR

SHRIMP COCKTAIL JUMBO SHRIMP, COCKTAIL SAUCE 17

COLOSSAL LUMP CRAB COCKTAIL CHAMPAGNE VINAIGRETTE 16

OYSTERS ON THE HALF SHELL HALF DOZEN, COCKTAIL SAUCE 15

APPETIZERS

CRAB BISQUE GRILLED CROUTONS 13

MOZZARELLA PROSCIUTTO WRAPPED, PAN FRIED, BALSAMIC VINAIGRETTE 14

CRAB CAKE COLOSSAL LUMP CRAB, REMOULADE SAUCE 21

SCALLOPS* BLACKENED DAY BOAT SCALLOPS, HABANERO JELLY 21

CURED MEATS & CHEESES

PROSCIUTTO DI PARMA, HOT & SWEET SOPRESSATA,
ASSORTED ITALIAN CHEESES, FRESH MOZZARELLA, ROASTED PEPPERS, OLIVES
13/21

SALADS

SPINACH GOAT CHEESE, RED ONIONS, SMOKED BACON, VINAIGRETTE 8

CAESAR BABY ROMAINE, PARMIGIANO-REGGIANO, ANCHOVIES 8

CHOPPED ICEBERG, TOMATOES, CUCUMBER, BACON, GREEN OLIVES,
PARMIGIANO-REGGIANO 8

BISTECCA WEDGE SMOKED BACON, TOMATOES, SWEET ONION,
GORGONZOLA CRUMBLES, BLEU CHEESE 8

MEATS & SEAFOOD

CHICKEN PAN ROASTED BREASTS, TOMATOES, MUSHROOMS, WHITE WINE 21

RACK OF LAMB* GRILLED NEW ZEALAND PETITE LAMB CHOPS 33

SALMON* GRILLED ATLANTIC SALMON, ORANGE CITRUS GLAZE 23

LOBSTER BROILED 8-10 OZ COLD WATER LOBSTER TAIL, DRAWN BUTTER 45

SEAFOOD TRIO* BLACKENED DAY BOAT SCALLOPS, SHRIMP SCAMPI,
COLOSSAL CRAB CAKE 49

*OUR PASSION IS TO SERVE THE HIGHEST QUALITY FOODS AND
CREATE AN ENJOYABLE EXPERIENCE FOR OUR GUESTS.
IF YOU HAVE A TIME CONSTRAINT, PLEASE NOTIFY YOUR SERVER*

THE STEAKS*

OUR STEAKS ARE HAND SELECTED AND CUT TO OUR EXACT SPECIFICATIONS
AGED A MINIMUM OF 28 DAYS TO ENSURE SUPERIOR MARBLING AND TENDERNESS.
TOPPED WITH GARLIC BASIL BUTTER.

ALL NATURAL

100% ALL NATURAL, HORMONE AND
ANTIBIOTIC FREE, PURE BRED ANGUS BEEF

- FILET** 7 OZ CENTER BARREL CUT 34
FILET 10 OZ CENTER BARREL CUT 43
NEW YORK STRIP 14 OZ CENTER CUT 38
RIBEYE 14 OZ CENTER CUT 35

35 DAY DRY-AGED
22 OZ BONE IN COWBOY RIBEYE
51

SURF & TURF

ADD TO ANY OF OUR STEAKS:

- 8-10 OZ COLD WATER LOBSTER TAIL** 45
BLACKENED SCALLOPS 14
GRILLED JUMBO SHRIMP 18

-MEAT TEMPERATURES-

RARE | RED, VERY COOL CENTER MEDIUM RARE | RED, WARM CENTER
MEDIUM | PINK CENTER MEDIUM WELL | SLIGHTLY PINK CENTER
WELL | COOKED THROUGHOUT, NO PINK
NOT RESPONSIBLE FOR WELL DONE STEAK

USDA PRIME BEEF

- 20 OZ BONE IN KANSAS CITY STRIP**
49
24 OZ PORTERHOUSE
54

FILET OSCAR

7 OZ CENTER BARREL CUT FILET, TOPPED WITH JUMBO
CRAB, ASPARAGUS & HOLLANDAISE 48

STEAK NEIL

14 OZ CENTER CUT STRIP TOPPED WITH SAUTÉED
MUSHROOMS, GARLIC BASIL BLEU CHEESE SAUCE 48

STEAK AU POIVRE

14 OZ CENTER CUT STRIP, SKILLET SEARED, FRESH
PEPPERCORN CRUSTED, COGNAC CREAM 46

STEAK TOPPINGS ~SAUCES

- | | | | |
|---|--|--|-------------------------|
| AU POIVRE 8
SKILLET SEARED, PEPPERCORN
CRUSTED, COGNAC CREAM | OSCAR 14
COLOSSAL LUMP CRAB,
ASPARAGUS, HOLLANDAISE | NEIL 10
SAUTÉED MUSHROOMS, GARLIC BASIL
BLEU CHEESE SAUCE | |
| HORSERADISH CREAM 3 | PEPPERCORN COGNAC CREAM 3 | BEARNAISE 3 | HABANERO JELLY 3 |

-STEAKS AVAILABLE BLACKENED OR TUSCAN RUBBED UPON REQUEST-

SIDES

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|-----------------------------------|--|
| BAKED POTATO 7 | ASPARAGUS WITH HOLLANDAISE 8 |
| LOADED BAKED POTATO 8 | STEAMED BROCCOLI 7 |
| AU GRATIN POTATOES 8 | CREAMED SPINACH 8 |
| WHIPPED STUFFED POTATOES 8 | SAUTÉED SPINACH 7 |
| HERBED MASHED POTATOES 7 | SAUTÉED MUSHROOMS 7 |
| FRESH CUT BISTECCA FRIES 7 | SAUTÉED SPINACH & MUSHROOMS 7 |
| GNOCCHI | |
| TOMATO CREAM SAUCE 11 | |

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED
MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS