

APPETIZERS

BLACKENED BEEF TIPS Béarnaise and Hickory Bar-B-Q Sauces	12
JUMBO LUMP BLUE CRAB CAKE Cilantro lime cream, vanilla slaw	11
COLOSSAL SHRIMP COCKTAIL Fresh Cocktail sauce	14
TOGARASHI CHARRED TUNA Cranberry orange chutney, Ponzu Sauce, Fried Ginger	12
SESAME FRIED CALAMARI Wasabi Aioli, Fresh cocktail sauce	9

SOUPS

LOBSTER BISQUE Nutmeg foam, Tarragon biscuit	9
CREAMY APPLE ONION Granny smith apple, Walnut Cherry Crouton & Fontina	7

SALADS

½ BABY ICEBERG WEDGE With Smoked bacon, Maytag bleu cheese, Crispy onion, Grape tomatoes & Bleu cheese Dressing	4
MAKER'S MARK 7-HERBED HOUSE Toasted sunflower seed, Sun dried Cranberry, Walnut cherry Croutons, Raspberry Red Onion	5

SIDES

SAUTÉED ASPARAGUS	8
ROASTED WILD MUSHROOMS	8
CREAM CORN GRATIN	7
LEMON & GARLIC SAUTÉED SPINACH	7
BAKED POTATO	6
BAKED FIVE CHEESE MACARONI	7
YUKON GOLD POTATO PUREE	6
FRESH CUT FRIES	6
DAUPHINOISE THREE CHEESE POTATO	8
SAUTÉED GREEN BEANS WITH BACON, ONIONS, & TOMATO	7

HAND CUT STEAKS

*All steaks are served with choice of these two side dishes:
Asparagus, Yukon Potato Puree, Green Beans, or Fresh Cut Fries.*

FILET MIGNON 9OZ	29
NEW YORK STRIP 12OZ	28
PORTERHOUSE 24OZ	34
KC STRIP 20OZ	30
BONE-IN RIB EYE 24OZ	31

*All of our steaks are seasoned with kosher salt, cracked black
pepper, and finished with French butter, and a roasted garlic bulb
on the side. No side substitutions please...*

SURF AND TURF FEATURES

These items can be added to any of our steaks.

AUSTRALIAN LOBSTER TAIL 10OZ	MARKET
GRILLED COLOSSAL SHRIMP 3PC	18
SEARED JUMBO SCALLOPS 3PC	15

HOUSE SPECIALTIES

WAGYU (AMERICAN KOBE) CHOPPED STEAK Port wine demi, Mushroom cipolin cream, Yukon gold potato puree, Asparagus	25
MAPLE BRAISED SALMON Spiced walnut and cranberry spatzel, Asparagus	22
HERB CRUSTED RACK OF LAMB Spiced walnut and cranberry spatzel, sundried cherry demi-glace, Asparagus	35
WAGYU MEATBALLS & SPAGHETTI Lemon spaghetti, fresh basil, Smoked pepper tomato sauce, Asiago cheese	21
BUTTERED POACHED HALIBUT Scotch Vanilla Sauce, Creamed Leeks, Pistachio Couscous & Bourbon Basil Sabayon	25
JUMBO SEA SCALLOPS Saffron Corn coulis, Buttermilk herb risotto, Baby Vegetable Succotash	27
DOUBLE CUT PORK CHOP 16 OZ Shallot Jam, Baked Apple, Spiced walnut and cranberry spatzel, Crispy Sweet Potato	21