

Menu items and prices subject to change without notice.



A P P E T I Z E R S

Shrimp Cocktail Chilled Jumbo Shrimp, fresh Lemon and Cocktail Sauce 14.00	Heirloom Tomato Salad Heirloom Tomatoes with Buffalo Mozzarella, Petite Basil, and Aged Balsamic 13.00	Seared Maine Diver Scallops with Roasted Red Peppers, Spring Onion, Arugula, and Poblano-Avocado Sauce 14.00
Braised Beef Ravioli Morel Mushroom Ragout and Parmesan 12.00	Escargot with Garlic-Herb Butter and Puff Pastry 13.00	Asian Pear and Prosciutto Mâche Lettuce, Shaved Parmesan, and Vanilla Vinaigrette 11.00
Caesar Salad Crisp Romaine Lettuce, Aged Parmesan, and Ciabatta Crouton 9.00	Assortment of Artisanal Cheeses accompanied with Toasted Multi-Grain Baguette 14.00	Lobster Bisque Maine Lobster and Crème Fraîche finished with Brandy 9.00

E N T R É E S

ALL OF OUR STEAKS ARE COOKED OVER OUR OAK-FIRED GRILL

Cowboy Steak

20-oz Bone-In Rib-Eye with Fried Onion and Red Wine Butter 47.00

St. Supéry Cabernet Sauvignon, Napa Valley '03 16.00

Braised Beef Shortribs

Herb-roasted Fingerlings, Julienne
Vegetables and Natural Jus 32.00

*Woop Woop Shiraz, South Eastern Australia
'07 11.00*

Roasted Free-Range Chicken Breast

with Wild Mushroom Risotto,
Rainbow Swiss Chard, and Truffle Jus 28.00
Santenay, Joseph Drouhin, Pinot Noir '05 15.00

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New York Strip Steak

12-oz Strip Steak with Peppercorn
Brandy Sauce and Potato Gratin with
Diamond White Cheddar 42.00
Cline Cashmere GSM, California '07 10.00

Yachtsman Filet Mignon

8-oz Filet with Mashed Potatoes
and Red Wine Sauce 39.00
*De Toren Z Bordeaux Blend, Stellenbosch '06
16.00*

Porterhouse

24-oz Center-cut Porterhouse with
Fresh Cut Fries and Roasted Garlic Butter
44.00
Guenoc Meritage, Lake County '06 14.00

Florida Grouper

Brentwood Corn cake, Jumbo Lump
Crab,
Rainbow Chard, and Crab Butter Sauce
37.00
*Kabinett Riesling Reichsrat Von Buhl "Armand",
Pfalz '07 11.00*

Herb-crusted Rack of Lamb

with Braised Artichokes, Sunchoke Purée,
and Cabernet-Olive Reduction 33.00
Villa Antinori Super-Tuscan, Toscana '04 12.00

Potato and Leek Ravioli

Bell Pepper Ragout, Goat Cheese Fondue,
and Buttered Spinach 24.00
Pouilly-Fuissé, Louis Jadot Chardonnay '07 13.00

S I D E D I S H E S

Truffle Mac & Cheese

Orecchiette Pasta and Goat Cheese 9.00

Creamed Spinach

with Parmesan 7.00

Wild Mushroom Risotto

with Aged Gouda 9.00

Brussels Sprouts

with Ham and Sage Cream 8.00

Sautéed Mushroom Caps

with Sherry and Cabernet
Wine Sauce 7.00

Rainbow Carrots

with Honey-Herb Butter 7.00

For our Guests with food allergies or other health-related dietary restrictions, we are
happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.

*Chef de Cuisine
Gregg Hannon*

*Chef
Jon O'Brien*

*Manager/Sommelier
Mark Hoevenaar*

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