

Raw bar

Fanny Bay Oyster, British Columbia, 3 ea.

Barstool Oyster, PEI 3 ea.

Top Neck clam, Rhode Island 2 ea.

Raw bar served with a spicy red pepper-lemon mignonette and an Absolut Citron Vodka cocktail sauce

Starters

Lobster Bisque 9

Snipped chives

Wild Mushroom Soup 8

Truffle croutons, fine herbs

Traditional Caesar 10

Crisp romaine, cracked pepper croutons,
locatelli cheese

Classic Iceberg Wedge 9

Julianne carrots, tomatoes, hardboiled egg,
green-goddess dressing

Steak Flatbread 12

Caramelized onions, roasted wild mushroom duxelles,
aged white cheddar cheese

***Three Grilled Lamb Chops 18**

Garlic and rosemary marinated, lemon locatelli herb crust

*** Deconstructed Filet Mignon**

Wellington 17

Puff pastry, grilled filet mignon, wild mushroom duxelles,
foie gras terrine, chianti demi

***Flash Fried Calamari 15**

Roasted red pepper cream sauce

***4 pcs. Colossal Shrimp Cocktail 17**

Absolut Citron vodka cocktail sauce

Baked Brie 12

Apple fig chutney, pecan crumbles, 5 spice butter crostini

***Sesame Seared Tuna 15**

Wasabi, lemongrass ponzu, pickled ginger,
julienned cucumbers

***Smoked Paprika Grilled Shrimp 12**

Vermont aged white cheddar cheese risotto

Chef's Specialties

San Francisco Style Cioppino 34

Combination of fresh fish, shrimp, calamari,
scallops, clams and crab claw meat, served in a
tomato-white wine sauce, sourdough crostini

Jumbo Lump Crabcakes 32

Wild rice blend pilaf, garlic buttered asparagus,
Red pepper cream sauce

***Pan Seared Surf and Turf 34**

Sliced filet mignon, three shrimp, roasted Yukon
gold potatoes, asparagus, Chianti demi-glace

Two 6oz Cold Water Maine Lobster Tails 50

Wild rice blend pilaf, fresh seasonal vegetable,
drawn butter

***Grilled Scottish Salmon 34**

Okinawan purple sweet potato puree, sauteed swiss
chard, applewood smoked bacon, bourbon maple
pecan butternut squash sauce

***Blackened Barramundi and Sea Scallops 35**

Wild rice blend pilaf, haricot verts,
cioppino-tomato coulis

***Pan Seared Prime Reserve Pork Chop 33**

Butternut squash, apple, sweet potato hash, wild
mushroom cognac cream sauce, asparagus

***Black and Blue N. Y. Strip Steak 43**

Blackened steak topped with melted Roquefort cheese,
roasted brussels sprouts, caramelized onion
smashed Yukon gold potatoes

Grilled Steaks & Chops

***6 oz. Center Cut Filet Mignon 38**

***7 oz. Center Cut Venison Loin 39**

***Twin 4 oz. Filet Mignon and Shrimp Skewers 34**

***16 oz. Lancaster, Pa Ribeye Steak 46**

***Lemon Locatelli Herb Crusted Rack of Lamb 39**

***Texas Dry Rub Organic French Chicken Breast 29**

Accompaniments

6 oz. Maine Lobster Tail 25

Crabmeat Oscar 20

Jumbo Lump Crab cake 15

Three Grilled Shrimp 9

Three Grilled Scallops 12

Filet and Shrimp Skewer 15

Our steaks are served with sour cream-smashed Yukon gold potatoes, garlic buttered haricot verts and choice of a sauce

Sides 8 ea.

Roasted Yukon Gold Potatoes, Roasted Wild Mushrooms, Caramelized Sweet Onions

Roasted Brussels sprouts, Buttered Garlic Asparagus

Sauces 2 ea.

Roasted Red Pepper Cream Sauce, Lemongrass-Ginger Ponzu, Cioppino-Tomato Coulis, Chianti Demi-Glace,
Brandy Peppercorn, Béarnaise, Creeds Home Made Steak Sauce

Executive Chef / Partner John Taibot, Sous Chef - Matthew Abramson

**Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness; especially if you have certain medical conditions.*