APPETIZERS

Escargot ~ roasted garlic butter, garlic cheese crostini 14

Shrimp ~ beer batter tempura, raspberry horseradish sauce 16

Mushrooms ~ crab stuffed, sherry wine butter 14

Brie ~ baked in fillo pastry, sausage, apples and raspberry sauce 14

Mussels ~ posilipo style with zesty marinara 14

Trout ~ house smoked, dill cream, cucumber and capers 13

Mozzarella ~ golden fried, marinara and garlic butter 12

Clams ~ garlic and wine broth, garlic toast crouton 14

Crab Cake ~ chipotle lime cream, guacamole and tomato salsa 15

Sea Scallops ~ chorizo, kalamata olives, tomato and capers 15

Oysters ~ half shell, half dozen, cocktail or mignonette 14

Artichokes ~ fried, truffle mayo, capers, olives, sun dried tomato 12

SOUPS

Cuban black bean 7 ~ vegetable stock
French onion with three cheese gratin 8 ~ vegetable stock
Creole crab and corn bisque 8

THE SOUP SAMPLER A PORTION OF EACH OF OUR OFFERINGS 10

CHEESEBOARD AND CHARCUTERIE 20

~to include~

Sliced Prosciutto and Salami
Aged Manchego
Stilton Reserve
Montrachet Chevre
French Brie
Three Year Gouda
Calimyrna Figs
Candied Pecans

ENTREES*

Duck ~ roast, cherry orange demi glace 32

Chicken ~ romano crusted, basil sauce, peppers 26 *full* 20 *half*

Chicken ~ romano crusted, marinara, mozzarella 26 *full* 20 *half*

Shrimp ~ marinara, mussels, clams, angel hair pasta 30

Crab ~ cakes, creole remoulade sauce 30 *full* 24 *half*

Pork ~ osso bucco, sherry mushroom demi glace 34

Artichoke ~ cakes, lime cream, pico tomato salsa 24 *VEG*

Portobello ~ gorgonzola stuffed, marinated roasted peppers 24 *VEG*

ENTRÉE SALADS*

~garnished with fresh vegetable bouquet, grape tomato~

Choice of ~ House Greens balsamic vinaigrette, blue cheese crumbles
~ Classic Caesar romaine, croutons, anchovies
~ Baby Spinach mandarin orange, poppy seed dressing

Top with ~ Grilled New York Strip 24
~ Broiled Scottish Salmon 26
~ Grilled Chicken Breast 18
~ Fresh Mozzarella Burrata 16

SIDES AND TOPPERS*

~add to your entrée, steak or seafood selection~
Portobello gorgonzola 8
Lobster tail 28
Crab cake 12
Sautéed mushrooms 6
Caramelized onions 5
Mushrooms and onions 6

~JOIN US FRIDAY EVENINGS FOR DOLLAR HALF SHELL OYSTERS AND LIVE ENTERTAINMENT~

THE BUTCHER'S GRILL

FILET MIGNON (8oz) 38
~maitre d'hotel garlic butter, mushroom cap~

DELMONICO RIB EYE (16oz) 40
~bone on prime angus, peppercorn chipotle honey glaze~

KURUBOTO PORK RIB CHOP (12oz) 34
~asian plum bbq sauce, apple slaw~

WILD GAME MIXED GRILL *38*
~venison, duck confit, boar sausage, bordelaise sauce~

RACK OF LAMB full 36 half 30
~blackberry agro dolce~

STEAK FRITE 24
~new york strip, garlic toast, fries, truffle mayo, LTO~

SHORT RIB BURGER 16
~three quarter pound, american, swiss, provolone or blue cheeses~

THE SEA GRILL

SCOTTISH SALMON 28
~dill cream sauce, marinated cucumber garnish~

PACIFIC MAHI MAHI 32
~pan blackened, crab mango buerre blanc~

CHILEAN SEA BASS 36
~roast lemon, sun dried tomato, capers, olives, basil, ~

DIVER SEA SCALLOP 34
~almond nut crusted, lemon chive buerre blanc~

LOBSTER TAIL single 40 twin 60
~half pound caribbean tail, drawn butter~

*consuming raw or undercooked meats or seafood increases your risk of food born illness

~ DESSERTS ~

TIRAMISU

mascarpone mousse layered over espresso and sambuca soaked sponge cake, cocoa dusted and served with fresh whipped cream and coffee gelato

CHOCOLATE NUTELLA BREAD PUDDING

~gluten free~

a warm soufflé like chocolate hazlenut 'nutella' bread pudding served in an almond tulip cookie basket with chocolate sauce and vanilla haagen dazs

BOMBE SORBETTO

~gluten free~

mango, passion fruit and raspberry sorbet covered in a white chocolate shell with a raspberry melba sauce

STRAWBERRY CHEESECAKE TOWER

vanilla bean cheesecake topped with strawberry gelato and strawberry sauce, whipped cream and fresh strawberry garnish

RASPBERRY CRÈME BRULE

fresh raspberries studded in a rich french vanilla custard finished with a crisp caramelized sugar cap

~ ICECREAMS AND SORBETS ~

AN ARTIST'S PALETTE OF FLAVORS. PICK THREE.
CHOCOLATE ~FRENCH VANILLA ~ STRAWBERRY
BUTTER PECAN ~ COFFEE ~ ORANGE SORBET