



SALADS & APPETIZERS

SELECTION OF EAST AND WEST COAST OYSTERS 17

CAESAR SALAD 14

SHRIMP COCKTAIL 22

LOBSTER SALAD "COBB" STYLE 29

BLUE CRAB SALAD / HEARTS OF PALM / GRAPEFRUIT / TAMERIND DRESSING 20

TUNA TARTARE / AVOCADO / SOY-LIME DRESSING 19

5 SPICE ASIAN SALAD / NAPA CABBAGE / CARROT / CUCUMBER 14

GINGER MARINATED TOMATOES / BURRATA CHEESE 13

BOSTON LETTUCE / MUSTARD DRESSING 11

CHOPPED VEGETABLE SALAD 15

ADD CHICKEN / 5...ADD SHRIMP / 8...ADD TUNA / 10

SOUP SPECIAL 8

SANDWICHES

(SERVED WITH HAND CUT FRIES)

BLACKENED SWORDFISH / ONION POPPYSEED BUN / AVOCADO / MANGO MOSTARDA 17

CUBAN SANDWICH & SWISS / GARLIC FRIES 16

ORGANIC CHICKEN & SUNDRIED TOMATO PANINI 14

CERTIFIED ANGUS BEEF HAMBURGER 17

SAUCES

STEAK

3 MUSTARDS

ROQUEFORT

PEPPERCORN

CHIMICHURRI

BBQ

MEAT & POULTRY

CAB FILET 8 OZ 42 / 12 OZ 52

CAB RIB EYE 22 OZ 55

PORTERHOUSE (FOR TWO) 40 OZ 90

CAB NEW YORK STRIP 16 OZ 53

AMERICAN WAGYU SKIRT 10 OZ 55

CAB HANGER STEAK 10 OZ 24

LEMON-ROSEMARY ORGANIC CHICKEN 31



BLUE
VERY RED, COLD CENTER

RARE
RED, COOL CENTER

MEDIUM RARE
RED, WARM CENTER

MEDIUM
PINK, HOT CENTER

MEDIUM WELL
DULL PINK CENTER

WELL DONE
DULL GRAY



A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS USDA PRIME OR CERTIFIED ANGUS BEEF® BRAND, WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

FISH

GRILLED LOCAL SNAPPER / SWEET PEA GUACAMOLE / CILANTRO VINAIGRETTE 32

BLACKENED SWORDFISH / HEIRLOOM TOMATO / FRESH HERBS 30

SIDES

CREAMED SPINACH 12

GRILLED ASPARAGUS 12

BBQ CORN 12

CHERRY TOMATO PROVENCAL 12

JALAPEÑO MASHED POTATOES 11

POTATO GRATIN 11

HAND CUT FRENCH FRIES 11

HEN OF THE WOODS MUSHROOMS 13

DESSERTS

10

CRÊPE SOUFFLÉ
PASSION FRUIT SAUCE

KEY LIME PANNA COTTA
COCONUT SORBET

CARROT CAKE
BUTTERSCOTCH SAUCE / GINGER ICE CREAM

STEAMED MERINGUE
TROPICAL FRUIT / MANDARIN SORBET

PEANUT BUTTER CHOCOLATE MOUSSE
BANANA ICE CREAM

SLICED FRUIT & BERRIES

ICE CREAM & SORBET 7