

# LUNCH MENU

## RAW BAR

EAST COAST OYSTERS \$3 EACH

LITTLENECK CLAMS \$2 EACH

CHILLED JUMBO SHRIMP \$5 EACH

*Fresh Lemon ~ Mignonette ~ Cocktail Sauce*

## SMALL PLATES

CLASSIC LOBSTER BISQUE \$14  
*Lobster Meat, Lemon Foam*

APPLE ARUGULA SALAD \$12  
*Manchego, Dried Cranberries, Candied Walnuts,  
Sherry Vinaigrette*

JUMBO LUMP CRAB CAKE \$22  
*Fennel, Roasted Pepper Aioli*

TUNA TARTARE \$15  
*Jalapeno, Radish, Edamame, Wonton Crisp*

BURRATA \$18  
*Beet Carpaccio, Honey & Orange Vinaigrette*

TRADITIONAL CAESAR SALAD \$13  
*Add Grilled Chicken \$6 Shrimp \$10 Filet Mignon \$8*

## MAIN COURSE SALADS

FRESH TUNA NICOISE \$24 *Fingerling Potato, White Anchovy* MAINE LOBSTER SALAD \$22  
*Avocado, Haricot Vert, Hearts of Palm,  
Honey Coriander Vinaigrette*

STEAK SALAD \$22 *Filet Mignon, Baby Iceberg,  
Jasper Hill Bleu cheese,  
Heirloom Tomato* GRILLED CHICKEN COBB SALAD \$25  
*Avocado, Bacon, Hard Boiled Egg,  
Bleu Cheese, Buttermilk Ranch Dressing*

## SANDWICHES

TURKEY CLUB \$16  
*Whole Grain Bread, Avocado, Bacon*

NEW ENGLAND  
LOBSTER ROLL \$22

FRENCH DIP \$20  
*Shaved Prime Beef, Gruyere, Garlic  
Mayo, French Baguette*

PRIME DRY AGED  
BEEF BURGER \$18  
*Focaccia Bun, Vermont Cheddar,  
Smokey Bacon*

## FRESH CATCHES

LOCAL DAY BOAT JUMBO SEA SCALLOPS \$28  
*Carnaroli Risotto & Portabello Mushroom Confit, Parsley, Red Sorrel*

SCOTTISH ORGANIC SALMON \$28  
*Ratatouille, Aged Balsamic*

## GRILLED STEAKS & CHOPS

ALL BEEF IS USDA PRIME AND CURED 28 DAYS  
IN OUR OWN AGING BOX

PORTERHOUSE \$52 PER PERSON  
FOR TWO, THREE, OR FOUR

BONE IN NEW YORK STRIP 20 oz. \$57

BONE IN RIB EYE 22 oz. \$58

CAB FILET MIGNON

9 oz. \$45

12 oz. \$60

## NIMAN RANCH ALL NATURAL BEEF

FILET MIGNON 9 oz. \$55

BONE IN NEW YORK STRIP 20 oz. \$65

## SAUCES

STEAK SAUCE GREEN PEPPERCORN BEARNAISE

## SIDES \$10

MACARONI & CHEESE

ROASTED MUSHROOMS & CARAMELIZED ONIONS

TRUFFLE STEAK FRIES

YUKON MASHED POTATOES

GRILLED ASPARAGUS

CREAMED SPINACH

## PRIX FIXE LUNCH

2 COURSES \$29 PER PERSON ++

3 COURSES \$37 PER PERSON ++

### SMALL PLATES CHOICE OF

CAULIFLOWER AND LEEK SOUP  
*Rosemary Breadstick, Olive Oil*

BURRATA  
*Beet Carpaccio, Honey & Orange vinaigrette*

CLASSIC CAESAR SALAD  
*Focaccia Croutons*

### MAIN COURSE CHOICE OF

PAN ROASTED CHICKEN BREAST  
*Delicata Squash, Baby Kale*

BRANZINO  
*Roasted Garlic Polenta, Brussels Leaves*

SLICED SIRLOIN STEAK  
*Parmesan Potato Terrine, Buttered Broccoli*

MONDAY THROUGH FRIDAY 11:30AM To 2:00PM

TAX AND GRATUITY NOT INCLUDED

### DESSERTS CHOICE OF

CHOCOLATE TIRAMISU  
*Chocolate Sauce*

APPLE TARTE TATIN  
*Caramel, Whipped Cream*