



Starters

- * **LOCAL CHEESE COLLECTION** Honey, preserves, apple & walnut 3 sel/4 sel \$13/\$16
- LOBSTER AND CORN STEW** \$14
- ARTICHOKE FRITTERS "GORDON"** Flash fried with bernaise dipping sauce \$10
- WAGYU BEEF CARPACCIO** Shaved truffle, capers, parmesan and aioli \$14
- * **BACON WRAPPED SEA SCALLOPS** Corn, avocado and bacon salad \$13
- * **CALAMARI** Crispy rings & tentacles with pepperoncini, tartar sauce & spicy marinara \$13
- ROASTED GARLIC BULB** Artisan ricotta, tomato chutney and crostini \$9
- THICK CUT BACON SIZZLER** Neuske's applewood bacon with maple & bourbon glaze, white cheddar-chive potato cake \$10
- SPICY BSO** Stuffed local oysters with spinach, tabasco cream and holy trinity topping \$15
- TOMATO CARPACCIO** Beefsteak tomato with baby kale, garlic chips, crispy focaccia and mozzarella \$9

Raw Bar

- LOBSTER COCKTAIL** \$19
- CLAMS ON THE HALF SHELL** \$10
- WILD GULF SHRIMP COCKTAIL** \$17
- OYSTERS ON THE HALF SHELL** \$16/\$30
- COLOSSAL LUMP CRAB COCKTAIL** \$19
- SEAFOOD TOWER** lg/col \$52/\$84

Steaks & Chops

- * **RACK OF LAMB** All natural Australian, roasted garlic and parsley crust \$39
- DRY AGED KANSAS CITY** 16oz 28-day aged bone-in strip steak \$41
- BONE-IN FILET** 16oz Center cut tenderloin steak \$58
- DRY AGED BONE-IN RIB-EYE** 26oz 28-day dry aged center cut \$58
- USDA PRIME DELMONICO** 16oz Hand-cut boneless rib-eye steak \$42
- USDA PRIME NEW YORK STRIP** 16oz Center cut Midwestern shortloin \$49
- * **KUROBUTA PORK CHOP** 12oz Berkshire pork with tomato-ginger chutney \$33
- VEAL CHOP** 14oz rib chop with fried artichokes and lemon-garlic parsley butter \$48

All steaks and chops accompanied by seasonal vegetables and potato of the day.

Soups & Salads

- SOUP DU JOUR** \$7
- CHOPHOUSE CHOWDER** \$8
- FRENCH ONION SOUP** \$7
- CLASSIC CAESAR** \$8
- ICEBERG WEDGE** \$10
- CHOPPED SALAD** \$7
- TOMATO, CORN AND COTIJA** \$9

Filet Mignon

"WITH A TWIST" 8oz / 12oz

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|---------------------------------|--|
| NAKED \$39/\$47 | BLUE CHEESE FONDUE \$42/\$50 |
| AU POIVRE \$42/\$50 | BACON MAPLE BOURBON JAM \$42/\$50 |
| TRUFFLE BUTTER \$43/\$51 | GARLIC BUTTER MUSHROOMS \$42/\$50 |

"Surf Board"

- ADD SURF TO YOUR TURF**
- BACON WRAPPED SCALLOPS** \$12
- CRAB OSCAR** \$13
- SHRIMP SCAMPI (3 JUMBO)** \$11
- LOBSTER TAIL** \$18

*Rare: cool, red center Medium Rare: warm, red center Medium: mostly pink center
Medium Well: slightly pink & dry Well Done: cooked throughout*

House Specialties

- SEA SCALLOPS** Pan seared with zucchini, bell pepper, cherry tomato and corn emulsion \$29
- PAN ROASTED SCOTTISH SALMON** Kirby cucumbers, fingerling potatoes & tzatziki \$27
- GRILLED LOCAL SWORDFISH** With asparagus, tomato confit and soft parmesan polenta \$30
- SURF AND TURF** Butter poached lobster tail, 8oz filet mignon, mashed potatoes, asparagus \$59
- CHICKEN "PARM"** Parmesan crusted, tomato fondue, mozzarella and pasta Alfredo \$25
- HANGER STEAK** Creamed spinach, potato gratin, crisp onions, red wine demi-glace \$30
- STEAK FRITES** 12oz Amish 1855 NY strip with broiled tomato, arugula salad, handcut fries & béarnaise sauce \$35

Sides \$8 EACH OR 3 FOR \$21

- PARMESAN FRENCH FRIES**
- SPINACH – WILTED OR CREAMED**
- TRUFFLED TATER TOTS**
- LOBSTER MAC' & CHEESE**
- ASPARAGUS WITH HOLLANDAISE**
- CREAMED CORN & GREEN CHILI**
- GARLIC BUTTER MUSHROOMS**

For Your Information

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.
- * Indicates an "all natural," "organic," Amish or free range product.
- Please advise your server of any allergies, ingredient restrictions or health necessitated substitutions..

General Manager – Tony Chapman Executive Chef – Stuart Cameron Executive Sous Chef Benjamin Charamella Sous Chef – Jacob Gagnon