

RAW BAR	Shellfish Platter (<i>Shrimp, Oysters, Clams, Alaskan King Crab Legs & Lump Crab</i>) — \$60 Sm \$99 Lg		
	Oysters (<i>1/2 Dozen</i>)	\$18	
	Shrimp Cocktail	\$18	
	Lump Crab Cocktail	\$17	
APPETIZERS	Onion Soup (<i>Au Gratin</i>)	\$11	
	Steak Tartare	\$17	
	Fried Calamari	\$14	
	Tuna Sashimi (<i>Tzatziki</i>)	\$15	
	Crab Cake	\$16	
	Fried Oysters	\$15	
SALADS	Caesar	\$13.5	
	The Wedge	\$13	
	Tomato & Roquefort	\$12.5	
	Butcher Salad	\$14	
	Shrimp & Crab Louie	\$16	
STEAKS & CHOPS	New York Strip	\$42	
	8 oz. Filet Mignon	\$35	
	12 oz. Filet Mignon	\$42	
	Delmonico	\$42	
	<div style="border: 1px solid black; padding: 5px; margin: 5px auto; width: 80%;"> Dry Aged Porterhouse For One \$48, Two \$78, Three \$123 </div>		
	Colorado Lamb Chops	\$44	
	Veal Chop	\$39	
	Pork Chop	\$27	
	ENTREES	Swordfish (<i>Herb Butter</i>)	\$32
		Salmon (<i>Braised Lentils, Tomato Jam</i>)	\$29
Roasted Halibut (<i>Truffled Sunchoke, Garlic-Parsley Butter</i>)		\$34.5	
Twin Lobster Tails		M.P.	
Fried Shrimp		\$32	
Surf & Turf (<i>Filet Mignon & Lobster Tail</i>)		M.P.	
Roasted Chicken		\$28	
POTATOES	Stuffed Hash Browns	\$13	
	Singer Fries	\$9	
	Baked Potato	\$9	
	Mashed Potatoes	\$9	
VEGETABLES	Creamed Spinach	\$10	
	Asparagus	\$10	
	Mushrooms & Onions	\$11	
	Green Beans Amandine	\$9	
	Brussels Sprouts	\$9	
DESSERT	Baked Alaska	\$12	
	New York Style Cheesecake	\$10	
	Chocolate Fudge Cake	\$10	
	Orange Sherbet	\$7	
	Carrot Cake	\$10	
	Apple Crumble	\$10	
Coffee or Tea	\$3		

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

A 20% gratuity will be added for all parties of 6 or more. No Personal Checks Accepted.