



STARTERS

DRUNKEN GARLIC BREAD 11.44

spicy vodka sauce, mozzarella, bruschetta

FRENCH ONION SOUP 10.40

crouton, gruyere, emmental, spanish sherry

TRUFFLED "MEAL" CHIPS 13.52

bleu cheese fondue, smoked bacon, scallion

TUNA TARTARE "NACHOS" 16.54

wonton, avocado, ginger, scallion, wasabi, soy

SIX CHILLED EAST COAST OYSTERS 18.72

mignonette, horseradish, lemon

KOREAN BEEF BULGOGI 16.54

charred marinated beef, kimchi, sweet soy

SHORTRIB TACOS 14.56

pickled onion, cilantro-lime crema
ADD TACO +4.16

CHICKEN NUGS 13.52

peanuts, cilantro, ginger-soy glaze

BUTTERNUT SQUASH SOUP 10.40

walnuts, pomegranate, crème fraîche

OYSTERS ROCKEFELLER 16.54

creamed spinach, panko

SHRIMP COCKTAIL 18.72

mignonette, cocktail sauce

LOBSTER MAC & CHEESE 21.84

gruyere, smoked mozzarella

BRUSSEL SPROUTS 12.48

pomegranate, crème fraîche, candied pecans

SPINACH DIP 14.56

parmesan crust, crispy wontons

SIDES 10.40

FRENCH FRIES

truffle parm +3

ASPARAGUS

WHIPPED POTATO

ONION RINGS

bacon-horseradish mayo

SALADS

add to any salad

CHICKEN (grilled or crispy) 7.28 • **SHRIMP** 11.44 • **FILET MIGNON** 11.44

CHOPPED SALAD 14.56

heart of palm, olive, corn, tomato, cucumber, avocado, onion, feta, red wine vinaigrette

CLASSIC CAESAR 10.40 / 13.52

baby gem, foccacia crouton, lemon confit, parmesan

BLT WEDGE 15.60

vine ripe tomato, smoked bacon, buttermilk bleu cheese

SIMPLE SALAD 9.36 / 12.48

baby greens, cucumber, tomato, onion, balsamic

TRUFFLED BURRATA CAPRESE 15.60

heirloom tomato, bacon, arugula, grilled foccacia, balsamic glaze

BURGERS & SANDWICHES

served with french fries

STEAKHOUSE BURGER 19.76

bacon, lettuce, tomato, beer cheese fondue, frizzled onion

CRISPY CHICKEN SANDWICH 16.54

baby gem, bread & butter pickles, herb aioli, hot honey

STEAKHOUSE SANDWICH 23.92

filet mignon, crispy onion, house bbq, bleu cheese fondue

MAC BURGER 18.72

two 4oz patties, american cheese, lettuce, tomato, onion, pickles, mac sauce

ENTREES

SESAME TUNA 31.20

ramen stir fry, sticky soy

FOREVER BRAISED BEEF SHORT RIB 30.16

whipped potato, asparagus, frizzled onion, natural jus

LOBSTER CARBONARA 35.36

artisanal pancetta, 40min egg, parmigiano reggiano

RIGATONI 27.04

hot sausage bolognese, arugula, ricotta, gremolata

PORK CHOP 33.28

maple-bourbon-balsamic glaze, sweet potato, brussel sprouts, bacon

STEAK FRITES 37.44

ny strip, french fry, baby greens, bleu butter

HANGER STEAK 29.12

coffee-chili rub, parmesan risotto cake, onion marmalade, red wine jus

FILET MIGNON 39.52

whipped potato, caramelized onions, peppercorn sauce

SWORDFISH "BLACKENED" 29.12

"blackened" squid ink risotto, cherry tomato, lemon, basil

CHICKEN MILANESE "PARM" 24.56

torn burrata, tomato basil, arugula, balsamic glaze

THE BUTCHER BLOCK

ask your server about the chefs weekly steak selection MP