

featured drink

BARREL-AGED MAKERS MARK COCKTAIL

makers mark bourbon, cask aged in house | 12

for the table

CHILLED SEAFOOD TOWER

main lobster, alaskan king crab legs,
jumbo shrimp, colossal lump blue crab

small | 59

large | 118

PETITE FILET WITH TRUFFLE CRUST*

8oz filet, truffle butter, parmesan & panko bread crumbs | 45.95

GARLIC CRUSTED HALIBUT

served over corn & spinach | 39.95

FLAMING OYSTERS ROCKEFELLER

fresh gulf oysters topped with pernod sautéed onions, creamed spinach, bacon & hollandaise | 20

OYSTERS OF THE DAY

ask your server about the feature of the day | 18

CHEF'S SPECIALTY CUT*

ask your server for details | market price

summer classics

PRIX FIXE 59.95 - 49.95

SELECT ENTRÉE, STARTER, SIDE + DESSERT.

ENTRÉES 59.95

11oz filet*

16oz ribeye*

garlic crusted halibut

ENTRÉES 49.95

6oz truffle crusted filet*

stuffed chicken breast

bbq shrimp entrée

STARTERS

upgrade to any soup/salad on dinner menu +\$4

caesar salad*

steak house salad

heirloom tomato & cucumber salad

soup of the day

SIDES

upgrade to any side on dinner menu +\$5

(excludes lobster mac & cheese)

mashed potatoes

creamed spinach

charred cauliflower

three cheese potato stack

DESSERT

upgrade to any dessert on dessert menu +\$6

strawberry shortcake



GENERAL MANAGER *Matt Bauer* EXECUTIVE CHEF *Benjamin Weedman*

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.