

Holy Mackerel!

FRESH SEAFOOD & COCKTAILS



Beginning Bites

NEW ENGLAND CLAM CHOWDER

Cup 6.95 * **Bowl** 9.95

CRISPY ARTICHOKEs GF 14.95

Parmesan, Garlic Lemon Aioli

CAPRESE GF 16.95

Heirloom Grape Tomatoes, Fresh Mozzarella, Basil, Radishes, Tuscan Olive Oil, Balsamic Glaze

GRILLED CHICKEN WINGS GF 19.95

Sweet Chili Sauce, Sesame Seeds, Scallions

FRIED CALAMARI 17.95

Marinara or Tartar Sauce

COLOSSAL SHRIMP COCKTAIL GF 19.95

Horseradish Cocktail Sauce

CRAB CAKE 19.95

Apple Watercress Salad, Horseradish Mustard Aioli

CRAB & BRIE DIP GF 20.95

Cream Cheese, Brie, Jumbo Lump Crab, Seasoned Bread Crumbs, Toasted Baguettes

BLT WEDGE SALAD GF 12.95

Iceberg, Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing

CAESAR SALAD GF 9.95

Garlic Croutons, Parmigiano-Reggiano

Salad Add-On's

Chicken \$7 * Salmon \$12 * Shrimp \$15 * Steak \$15



From the Land

CHICKEN MILANESE 29.95

Panko Breadcrumbs, Heirloom Grape Tomatoes, Arugula, Red Onion, Cucumber Vinaigrette

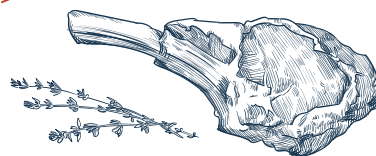
CHICKEN CHOPPED SALAD GF 18.95

Mixed Greens, Avocado, Tomato, Green Onions, Pancetta, Gorgonzola, Sweet Herb Vinaigrette

HOLY COW!® BURGER* GF 18.95

Candied Applewood Smoked Bacon, Smoked Gouda, Lettuce, Harry's Steak Sauce, Brioche Bun

STEAKS & CHOPS



Selected from the finest Midwestern USDA Prime beef and wet-aged up to 28 days or dry-aged up to 45 days for maximum flavor and tenderness.

FILET MIGNON* GF

8oz 42.95 * 12oz 59.95

14oz NEW YORK STRIP* GF 62.95

BONE-IN RIBEYE* GF

20oz Wet Aged 69.95 * 18oz Dry Aged 74.95

18oz KANSAS CITY STRIP* GF 62.95

FILET OSCAR* GF 58.95

8oz Filet, Crab, Grilled Asparagus, Béarnaise Sauce, Bordelaise Sauce

14oz PRIME PORK CHOP* GF 33.95

CHAIRMAN'S RESERVE

TOMAHAWK PORK CHOP* GF 42.95

Cottage Fries, Chipotle Apple Relish

ENHANCEMENTS

Lobster Tail 29.95

Three Grilled Colossal Shrimp 15

STEAK CRUSTS & PREPARATIONS

Truffle Butter GF 5 * Horseradish Crust 5 *
De Jonghe 5 * Peppercorn Crust & Bordelaise 5
* Vesuvio Style 6 * Gorgonzola Crust GF 5

SHAREABLE SIDES

HASH BROWN POTATOES 8.95

ROASTED GARLIC

MASHED POTATOES GF 8.95

MAC 'N CHEESE 10.95

LOBSTER MAC 'N CHEESE 19.95

GARLICKY BROCCOLI
& CAULIFLOWER GF 10.95
Garlic Oil, Parmesan, Scallions

ASPARAGUS 11.95

Fried with Panko Bread Crumbs,
Béarnaise, Balsamic Glaze.



Surf & Turf GF 63.95

Filet Medallions, 1/2 Lobster Tail,
Two Jumbo Shrimp, Grilled Asparagus,
Potato Wheels, Compound Butter

SESAME SOY SALMON GF 24.95

Fried Brown Rice, Grilled Asparagus

FISH TACOS 18.95

Beer-Battered Cod, Pico de Gallo,
Grilled Corn, Tomatillo Salsa

FISH & CHIPS 22.95

Beer-Battered Cod, French Fries,
Coleslaw, Tartar Sauce, Lemon

SHRIMP SCAMPI GF 32.95

Linguine, Garlic, White Wine,
Basil, Escarole, Grape Tomatoes

WHITE FISH OREGANATA GF 28.95

Toasted Garlic, Lemon, Fresh Oregano,
Wilted Baby Spinach

CHILEAN SEA BASS GF 45.95

Corn, Wilted Spinach, Calabrian Aioli, Lemon Butter

LOBSTER ROLL 24.95

Mayo, Celery, Lemon, Buttered Split-Top Brioche Bun

SEAFOOD COBB SALAD GF 29.95

Chopped Greens, Crab, Jumbo Shrimp, Sliced Egg,
Applewood Smoked Bacon, Grape Tomatoes,
Avocado, Gorgonzola, Citrus Poppyseed Dressing

SCALLOP RISOTTO GF 37.95

Parmesan, Leeks, Peas, Soppressata, Lemon Chive Cream



From the Sea