

# Holy Mackerel!

COMFORT FOOD & COCKTAILS

## BEGINNING BITES

### CAPRESE GF 16.95

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

### CALABRIAN FRIED SHRIMP 18.95

Pepperoncini, Lemon, Puff Pastry Straws

### SPINACH ARTICHOKE DIP 17.95

Marinated Tomato, Grilled Baguette

### CRAB & BRIE DIP 20.95

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

### COLOSSAL SHRIMP COCKTAIL GF 19.95

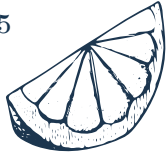
Horseradish Cocktail Sauce

### CRAB CAKE 19.95

Apple Watercress Salad, Horseradish Mustard Aioli

### SWEET CHILI CALAMARI 19.95

Crispy Fried Calamari, Sweet & Spicy Peppers



## From the Sea

### SESAME SOY SALMON GF 24.95

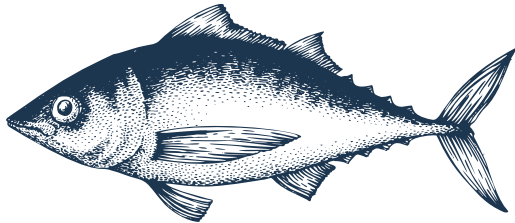
Fried Brown Rice, Grilled Asparagus

### SCALLOP RISOTTO 37.95

Parmesan, Leeks, Green Peas, Soppessata, Lemon Chive Cream

### LINGUINE DI MARE GF 39.95

Shrimp, Salmon, Calamari, Herb Blend, Onion, Heirloom Cherry Tomatoes, Tangy Tomato Sauce



### FISH TACOS 18.95

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

### CHILEAN SEA BASS GF 45.95

Corn, Wilted Spinach, Calabrian Aioli, Lemon Butter

### PAN SEARED WHITEFISH GF 32.95

Garlic Mashed Potatoes, Garlic Spinach, Lemon Beurre Blanc

### SEAFOOD COBB SALAD GF 29.95

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

## Surf & Turf GF 63.95

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

## From the Land

### CHICKEN CHOPPED SALAD GF 18.95

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

### CHICKEN OREGANATA GF 31.95

Choice of 1/2 Chicken or Boneless Breast, Crispy Yukon Potatoes, Oreganata Pan Sauce

## 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

## ON THE SIDE

MAC 'N CHEESE 10.95

TRUFFLED YUKON POTATOES GF 9.95

LOADED MASHED POTATOES GF 10.95

Cheddar, Green Onions, Bacon

CRISPY ASPARAGUS 11.95

Panko Bread Crumbs, Béarnaise

ROASTED BABY CORN GF 9.95

Roasted Red Peppers, Lime Crema

