

SHELLFISH & CAVIAR

- MARKET OYSTERS
DAILY SELECTION, TRADITIONAL GARNISH
- KING CRAB LEGS
CRACKED AND CLEANED
- PRAWNS
SPICE-POACHED, LIME COCKTAIL SAUCE
- MAINE LOBSTER
STEAMED AND CHILLED
- SHELLFISH PLATTER
MAINE LOBSTER, CRAB, SHRIMP, OYSTERS
- CAVIAR
MARKET SELECTION, TRADITIONAL GARNISH

*APPETIZERS

- ROMAINE HEARTS
WHITE ANCHOVIES, BLACK OLIVE, CAESAR DRESSING
- BIBB WEDGE SALAD
BACON, AVOCADO, MAYTAG BLUE CHEESE
- HEIRLOOM TOMATO
HEIRLOOM TOMATO, WILD ARUGULA, AGED BALSAMIC
- AMERICAN KOBE TARTARE
TRADITIONAL GARNISH, GRILLED PITA BREAD
- LOBSTER CHOWDER
WHITE CHEDDAR JALAPEÑO BISCUIT
- CRAB LOUIE LETTUCE CUPS
PEEKYTOE CRAB, AVOCADO, SPICY LOUIE SAUCE
- LOBSTER CORN DOGS
WHOLE GRAIN MUSTARD DIPPING SAUCE
- AHI TUNA POPPERS
GINGER, SCALLION, PONZU SAUCE
- GULF SHRIMP FRITTERS
BACON, BASIL, LEMON CRÈME FRAÎCHE

*MODERN AMERICAN CLASSICS

- WHOLE FRIED CHICKEN FOR TWO
TRUFFLED MAC & CHEESE
- ALL-BEEF BURGER
AGED CHEDDAR, BALSAMIC ONIONS, LETTUCE, SECRET SAUCE
- BEEF SHORTRIB
WORCESTERSHIRE GLAZED, HORSERADISH POTATO PURÉE
- COLORADO LAMB
CHOP, T-BONE, COUSCOUS, SPRING VEGETABLES

***FROM THE WOOD BURNING GRILL**

ALL-NATURAL PIEDMONTESE BEEF

- 18 oz DRY-AGED COWBOY RIBEYE
- 10 oz FILET MIGNON
- 30 oz PORTERHOUSE
- 16 oz KC STRIP
- 14 oz TOP SIRLOIN

AMERICAN "KOBE" BEEF

- 8 oz EYE OF RIBEYE
- 8 oz FILET MIGNON
- 8 oz FLAT IRON

JAPANESE "A5" WAGYU

- NY STRIP
PONZU SAUCE

FISH STEAKS

- WALLEYE
- SCOTTISH SALMON
- CHILEAN SEA BASS

***ACCOMPANIMENTS**

- GRILLED MAINE LOBSTER TAIL
- STEAMED KING CRAB
- HUDSON VALLEY FOIE GRAS
- GARLIC-CHARRED PRAWNS

***CLASSIC AMERICAN SIDE DISHES**

- MAYTAG BLUE CHEESE POTATO GRATIN
- CLASSIC WHIPPED POTATOES
- DUCK FAT FRY TRIO
- SALT-BAKED POTATO, BACON & SCALLIONS
- ROASTED CORN, PARMESAN, JALAPEÑO BUTTER
- ROASTED ASPARAGUS, LEMON, NIÇOISE OLIVES
- WOOD-ROASTED "MAGICAL" MUSHROOMS
- BACON-CREAMED SPINACH
- GREEN BEAN & TRUMPET ROYALE CASSEROLE
- TRUFFLED MAC & CHEESE