



RAW

CAVIAR SERVICE

Royal Ossetra, Kaluga Hybrid Reserve
MP

PRIME FILET TARTARE

Quail Egg Yolk, Red Onions, Capers,
Tabasco, Dijon, EVOO, Parmesan Naan,
Smoke Cloche
42

LE PLATEAU DE FRUITS DE MER

Shrimp, Crab Leg, Oysters, Lobster
GRAND 260 / PETIT 160

FRESH OYSTERS

Cocktail Sauce, Champagne Mignonette,
Horseradish, Lemon
MP

TUNA TARTARE

Ahi Tuna, Avocado, Scallions, Wasabi,
Sesame Seeds, EVOO, Soy Sauce, Ginger,
Ponzu
28

SASHIMI OF THE DAY

Fresh Sushi Grade Fish of the Day,
Golden Kiwi, EVOO, Citrus
28

APPETIZERS

SHRIMP COCKTAIL

Beer Poached Colossal Shrimp,
Cocktail Sauce, Spicy Remoulade
32

HUDSON VALLEY FOIE GRAS

Fig Jam, Toasted Flatbread, Sauce
Perigourdine
34

BAKED DATES

Blue Cheese Stuffed, Bacon
Wrapped, Balsamic Glaze
18

CRAB & AVOCADO STACK

Avocado, Crab Meat, Rosemarie Sauce,
Balsamic Glaze, Capers
29

POINT JUDITH FRIED CALAMARI

Rice Flour, Sweet Peppers, Stone Ground
Mustard Aioli, Spicy Marinara
24

LAMB MEATBALLS

Sofrito Sauce
21

OYSTERS ROCKEFELLER

Spinach, Shallots, Pernod, Casino Butter
1/2 dz 30 or dz 50

ROASTED ESCARGOT BURGUNDY

Spicy Chorizo Butter, Garlic Flatbread
24

JUMBO LUMP CRAB CAKE

Stone Ground Mustard Aioli
24

SOUPS

LOBSTER BISQUE

Lobster Meat, Crème Fraiche, Cognac
18

FRENCH ONION SOUP

Focaccia Crostini, Muenster Cheese
15

CHARCUTERIE

MEAT & CHEESE BOARD

Artisan Cheeses & Cured Meats, Fig
Jam, Seasonal Fruits, Honeycomb
48

"FLUFLEE" BOARD

Artisan Cheeses & Prime Filet Mignon, Fig Jam,
Seasonal Fruits, Honeycomb
84

BAKED BRIE

Maple Pecan Sauce, Flatbread
18

SALADS

SALAD ENHANCEMENTS

Chicken 15, Salmon 19, Shrimp 21, Lobster Meat 26, Crab Meat 20, Prime Steak 22

"ANDREAS" SALAD

Rocket, Pickled Beets, Caramelized
Goat Cheese, Pistachio,
Champagne-Tarragon Vinaigrette
16

CAESAR

Romaine, Focaccia Croutons, Shaved
Pecorino Romano, White Anchovies,
Caesar Dressing
15

BURRATA CAPRESE SALAD

Rocket, Burrata, Mango, Strawberries,
Heirloom Cherry Tomatoes, Balsamic
Glaze, White Balsamic Vinaigrette
17

THE WEDGE

Iceberg, Heirloom Tomatoes, Bacon,
Sliced Egg, Danish Blue Cheese,
Blue Cheese Dressing
17

GREEK

Heirloom Tomatoes, Cucumbers,
Pepperoncini, Kalamata Olives, Red
Onions, Bell Peppers, Dodonis Feta,
Greek Dressing
17

VERTICAL PEAR SALAD

Rocket, Bosc Pear, Toasted Pecans
Heirloom Cherry Tomatoes,
Crumbled Blue Cheese, Honey,
Champagne-Tarragon Vinaigrette
17

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your waiter know if you have any allergies.



SIGNATURE STEAKS

PRIME FILET MIGNON

Topped with Danish Blue Cheese

8 oz 71
12 oz 80

PRIME RIBEYE

16 oz 80

PRIME NY STRIP

16 oz 76

PRIME TOMAHAWK RIBEYE

32 oz 220

SLOW ROASTED PRIME RIB
(FRIDAY & SATURDAY)

16 oz 72

9 +++ L'GROW AUSTRALIAN WAGYU
TOMAHAWK

64 oz 480

TAKAMORI DRUNKEN WAGYU
STRIPLOIN (JAPAN)

8 oz 225

OMI WAGYU STRIPLOIN
BY OKAKI (JAPAN)

8 oz 185

SATSUMA WAGYU RIBEYE (JAPAN)

14 oz 220

ENHANCEMENTS

Oscar Bearnaise 21

Lobster Meat Bearnaise 26

Grilled or Scampi Shrimp 21

Caramelized Onions 8

Au Poivre 7

Hollandaise 7

Bearnaise 6

Creamy Horseradish 5

Perigourdine 7

Danish Blue Cheese 6

ENTRÉES

AUSTRALIAN LAMB CHOPS

Mint Peppercorn, Truffle Boursin Mashed
Potatoes, Asparagus
68

WAGYU BOLOGNESE

Pappardelle Pasta, Parmesan
38

BEEF WELLINGTON

8 oz Prime Filet, Mushroom Duxelles,
Phyllo, Sauce Perigourdine
89

DUCK BREAST

Maple Leaf Duck breast, Ratatouille,
Roasted Raspberry-Chipotle Sauce
54

CHICKEN PARMESAN

Marinara, Muenster, Parmesan, Linguini
38

SEAFOOD

BOUILLABAISSE

Chilean Sea Bass, Verlasso Salmon,
Shrimp, Lobster, Diver Scallop
Tarragon Saffron-Fennel Broth
68

CRAB CAKES

Jumbo Lump Crab Meat, Mango Salsa,
Stone Ground Mustard Aioli,
Potato Gratin Dauphinoise
48

LOBSTER THERMIDOR

Lobster & Crab Meat, Scallions,
Tarragon, Parmesan, Sautéed
Green Beans with Garlic & Bacon
69

CHILEAN SEA BASS

Roasted Corn Salsa, Truffle Boursin
Mashed Potatoes, Asparagus
58

LOBSTER RISOTTO

Arborio Rice, Asparagus, Mushrooms,
Carrots, Lobster Meat, Saffron Broth
62

DIVER SEA SCALLOPS

Brown Rice & Quinoa, Lobster Coral
Sauce, Wasabi Caviar
58

SHRIMP VERA CRUZ

Sautéed Colossal Shrimp with
Garlic, Tomatoes, Capers, Onions
Brown Rice & Quinoa
56

VERLASSO SALMON

Mango Salsa, Ratatouille
45

TWIN COLD WATER LOBSTER TAIL

Two 6 oz, Butter Poached
70

ACCOMPANIMENTS

SAUTÉED WILD MUSHROOMS

17

SAUTÉED GREEN BEANS Garlic & Bacon

16

ASPARAGUS

17

ONION RINGS

16

RATATOUILLE

16

LOBSTER MAC & GOAT CHEESE

28

SAUTÉED SPINACH

16

CREAMED SPINACH

17

CREAMED CORN

17

POTATO GRATIN DAUPHINOISE

18

BAKED POTATO

17

TRUFFLE BOURSIN MASHED POTATOES

17

POMME FRITES

12

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