APPETIZERS
OTTOS ON THE HALF SHELL†
mignonette, cocktail sauce 3.5 (each)
Blue Points – Long Island, NY
BLUE CHEESE POTATO CHIPS
hand-cut potato chips, blue cheese sauce 15
SHRIMP COCKTAIL
creole remoulade, cocktail sauce 21
PRETZEL CRUSTED ONION RINGS
 trio of dipping sauces: mustard thyme, creole remoulade, cocktail sauce 21
FRIED CALAMARI
jalapeños, carrots, sweet n' sour, remoulade 18
SHRIMP DURANGO
tomatoes, basil, spinach, ancho chile butter, parmagiano reggiano 18
OSTERS ROCKEFELLER
fresh shucked oysters with creamed spinach, bacon, shallots, garlic, parm. baked and bubbly to perfection 19
SMOKED SALMON RILLETTE
spread of house-smoked salmon, dill, chive, red onion, capers, egg & mustard with crostini & cornichons 16
JUMBO LUMB CRAB CAKES
tropical salsa, remoulade, mustard aioli 22

SEAFOOD PREPARATIONS
MAPLE PLANK ROASTED SALMON
bourbon glaze, roasted potato & bell pepper hash 35
SEAFOOD MIXED GRILL
shrimp, scallop, salmon, jumbo lump crab cake, yanmashed potatoes, grilled asparagus 43
TWIN PETITE CANADIAN COLD-WATER LOBSTER TAILS (subject to availability)
grilled asparagus, yanmashed potatoes, drawn butter MKT
JUMBO LUMB CRAB CAKES
yanmashed potatoes, grilled asparagus 39
GEORGES BANK SEA SCALLOPS
lobster risotto, shaved fennel salad, champagne beurre blanc 39

STARTERS & SALADS
HOUSE SALAD
carrots, cucumber, grilled corn, housemade sourdough croutons, white cheddar, tomato, creamy red wine house dressing 10
CAESAR SALAD
parmagiano reggiano, sourdough croutons, asiago cheese crisp 10
ROASTED FLEET SALAD
tossed potato vinaigrette, orange zest crema, lattice chip 'croutons' 11
WEDGE SALAD
applewood bacon, blue cheese crumbles, tomatoes, red onion, buttermilk blue cheese dressing 11
CHICKEN TORTILLA SOUP
contains bacon | MARYLAND CRAB BISQUE 13

FRUIT & NUTS
APPLE CROUSTADE  |  CRÈME BRÛLÉE
SECOND COURSE
choice of soup or salad
WEDGE SALAD | CAJUN SPICED PAN ROASTED FILET
CHICKEN TORTILLA SOUP | MARYLAND CRAB BISQUE

HOMEMADE DESSERTS
CHOCOLATE VELVET CAKE
chocolate mousse, chocolate ganache, raspberry ice cream 11
SEASONAL CHEESECAKE 10
SEVEN LAYER COCONUT CAKE!
layered coconut cream & white cake, sweet cream cheese, toasted coconut, macadamia nuts, pineapple ice cream, passion fruit coulis 12.5
APPLE CRUSTADE
flaky turnover, boozy spiked maple syrup, cinnamon ice cream 11
CRÈME BRÛLÉE
raspberries, crisp sugar crust 10
FROZEN FLAVORS†
a selection of our housemade sorbets & ice creams 9
BERRIES & CREAM
seasonal berries, creme anglais 10.5

ENTRÉES
WOOD-GRILLED RIBS
full slab of baby back ribs, Kansas City BBQ sauce, fries, creamed corn with bacon 39
MESQUITE GRILLED HALF CHICKEN
lamb oregano brined, roasted potato & bell pepper hash 30
MISHIMA RANCH WAGYU BURGER†
a poivre mayo, shallot jam, watercress, gryuers, pretzel bun, sweet potato fries 22
BLACKENED CHICKEN PENNE
roasted red pepper cream, smoked gouda, snow peas, leeks, cilantro, red pepper pesto 29
AUSSIE LAMB BACK†
wild mushroom risotto, sautéed spinach, rosemary demi-glace 52

SIDES
SALTED BAKED POTATO | PLOBLAND AU GRATIN POTATOES
YUKON MASHED POTATOES | GREEN BEANS WITH PECANS
CREAMED CORN WITH BACON | GRILLED ASPARAGUS
ROASTED BRUSSELS SPROUTS WITH PROSCIUTTO & MUSTARD
ROASTED CARROTS WITH HONEY SRIRACHA BUTTER & CRYSTALIZED MINT
CHEF’S BLEND WILD MUSHROOMS WITH TRUFFLE BUTTER (+$5.5)
LOBSTER MAC & CHEESE (+$6)

CHICKEN TORTILLA SOUP 11 contains bacon | MARYLAND CRAB BISQUE 13

DESSERTS
HOMEMADE
PROUDLY SERVING MIDWESTERN-RAISED USA PRIME AGED BLACK ANGUS BEEF

Sauces $3.5
BLUE CHEESE BUTTER
ANCHO CHILE BUTTER | TRUFFLE BUTTER

 extras
WOOD-GRILLED BOURBON MAPLE SHRIMP 14
JUMBO LUMB CRAB CAKE 15
GEORGES BANK SEA SCALLOPS 17
TWIN PETITE LOBSTER TAILS MKT

served with choice of 2 sides
TOP SHIRLON†
10 oz. 34
KANSAS CITY STRIP†
12 oz. 54 | 16 oz. 62
BONE-IN RIBEYE “COWBOY CUT”†
18 oz. 43
CENTER-CUT FILET MIGNON†
6 oz. 43 | 8 oz. 50
COMPANY FAMILY FARMS
BONE-IN DRIED PORK CHOP†
14 oz. 30
FILET COMBOS†
4 oz. filet | 6 oz. filet | 8 oz. filet | 10 oz. filet
filet served with your choice of one of the following. – JUMBO LUMB CRAB CAKE – BOURBON MAPLE SHRIMP – ATLANTIC SALMON – GEORGES BANK SEA SCALLOPS
FILET & LOBSTER†
6 oz. filet | twin petite cold-water lobster tails MKT
8 oz. filet | twin petite cold-water lobster tails MKT

Caution: May contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness.

*We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.
**CHAMPAGNE & SPARKLING WINE**

Ricatta Pink Moscato NV (Italy)  
Ruffino Prosecco (Italy)  
Caposaldo Brut Rosé (Italy)  
Domaine Ste Michelle Brut (Oregon)  
Louis Roederer Estate Brut (California)  
Taittinger Domaine Carreros Brut 2018 (California)  
Veue Cloquet Champagne (France)  

**PINOT GRIS / GRIGIO**

Ecco Domani Pinot Grigio (Italy)  
Estancia Pinot Grigio (California)  
King Estate Pinot Gris 2022 (Oregon)  
Santa Margherita Pinot Grigio 2021 (Italy)  

**SAUVIGNON BLANC / FUME BLANC**

Seaglass (Sau La La)  
Kim Crawford (New Zealand)  
Round Pond Sauvignon Blanc 2022 (Napa Valley)  

**INTERESTING WHITES**

Symcarna Lane White Zinfandel NV (California)  
Chateau Ste. Michelle Riesling (Washington)  
Pine Ridge Chenin Blanc (Napa Valley)  
Côtes-du-Rhône Bellercuche Rosé (France)  
Conundrum White 2021 (California)  

**CHARDONNAY**

Lune 39 (Mendoza)  
J. Lohr Riverstone (Mendoza)  
Rodney Strong Sonoma Select (Sonoma)  
Mer Soleil Silver Unlocked 2019 (Santa Lucia Highlands)  
Rombauer 2022 (Sauvernez)  
Louis Jadot Pouilly-Fuissée 2021 (France)  
Cakedreeds Cellars 2020 (California)  

**SPARKLING BLACKBERRY MARTINI**

Stoli Vodka, blackberry balsamic shrub, orange bitters, ginger ale 14

**MOCKED MARTINI**

Tito’s Vodka, blackberry syrups, shrub, orange bitters, ginger ale 14

**PINEAPPLE MARTINI**

Tito’s Vodka & triple sec infused with fresh pineapple 14

**MANGO TANGO**

818 Reposado Tequila, Ancho Reyes Chili Liqueur, mango, lime, Tajin rim, Dos Hombres Mezcal mist 15

**SMOKED OLD FASHIONED**

Angel’s Envy Bourbon Whiskey, smoked maple syrup, orange bitters, hickory smoke 16

**SPICY BLACKBERRY MARGARITA**

Calisro Blanco Tequila infused with fresh, sliced jalapenos, St.-Germain Elderflower Liqueur, lime juice, simple syrup, blackberries 15

**ESPRESSO MARTINI**

Three Olives Vanilla Vodka, Kahula, espresso, heavy cream 15

**EMPEROR STATE OF MIND**

Angel’s Envy Bourbon Whiskey, lemon, simple syrup, red wine float, Amarena cherries 15

**LAVENDER DROP**

Stoli Blueberry Vodka, lavender simple, fresh-squeezed lime juice, crème de violette 14

**J. GILBERT’S BARREL-AGED MANHATTAN**

Maker’s Mark Bourbon, Italian sweet vermouth, orange bitters, aged in-house in oak whiskey barrels, topped with Amarena cherries 16

**PINOT NOIR**

Baglio Vineyards (California)  
Erath Resplendent 2019 (Willamette Valley, OR)  
Angel’s Ink 2020 (Washington)  
Elouan 2019 (France)  
Meomi (France)  
Ken Wright 2022 (Willamette Valley)  
Cheery Pie San Pablo Bay Block 2021 (Carneros)  
EnRoute Les Pomilliers by Far Niente 2019 (Russian River Valley CA)  
Belle Glos Clark & Telephone 2021 (Santa Maria)  
Gary Farrell 2021 (Russian River)  

**MERLOT**

Columbia Crest (Washington)  
J. Lohr Los Osos (Napa Valley)  

**INTERESTING REDS**

Ruffino Chianti 9 12.5 34  
Alamos Malbec (Argentina)  
Gascon Malbec (Argentina)  
Spembound Petite Sirah (California)  
Chateau Bel Air Gloria Bordeaux 2016 (Nouveau)  
Estancia Meritage 2019 (Napa Valley, CA)  
Lang & Reed Cabernet Franc 2019 (Kent Gund, CA)  
Familie Perrin Les Smarts  
Châteauneuf-du-Pape 2019 (France)  

**MERITAGE & BLENDS**

Gundlach Bundschu Mountain Cuvee (Sonoma County)  
Neibaum Coppola Claret (California)  
Ghost Pines 2020 (California)  
Conundrum Red 2020 (California)  
Cain Cuvee 2019 (Napa Valley)  
Orin Swift Abstract Red Blend 2021 (California)  
Blackbird Vineyard Avista 2018 (Napa Valley)  
The Prisoner 2021 (Napa Valley)  
Orin Swift Papillon 2021 (Napa Valley)  

**ZINFANDEL**

Seghesio 2021 (Sonoma)  
Turley 2021 (California)  
Orin Swift 8 Years in the Desert 2021 (California)  
Ridge East Bench 2021 (Sonoma)  
Rombauer 2020 (Napa Valley)  

**CABERNET**

Chateau Souvran (California)  
Joel Gott 215 (San Rafael)  
B.R. Cohn 2021 (Napa Valley)  
Simi Landslide 2017 (Napa Valley)  
Franciscan 2021 (California)  
B.R. Cohn 2018 (Napa Valley)  
J. Lohr Hilltop 2021 (San Luis Obispo County)  

**CELLAR SELECTIONS**

Heitz Cabernet Sauvignon 2018 (Napa Valley)  
Chimney Rock Rock ‘Stags Leap District’ Cabernet Sauvignon 2019 (Napa Valley)  
Quintessa 2019 (Napa Valley)  
Staglin Family Cabernet Sauvignon 2018 (Napa Valley)  
Caymus Special Select 2018 (Napa Valley)  
Insignia Cabernet Sauvignon 2018 (Napa Valley)  
Opus One 2019 (Napa Valley)  

**SUNDAYS >> ALL DAY**

½ off bottles of wine up to $100 // 25% off bottles $100 and over  
*excludes Cellar Selections*