STARTERS

***SMOKE & ICE FRESH OYSTERS**
Apple Mignonette, Butter & Mace

STUFFED MUSHROOM CAPS
Spinach, Four Cheese, Mushroom Tea, Parmesan Pearl

***BONE MARROW & HAND-CUT BEEF TARTARE**
Parsley Shallot Salad, Parmesan Pillow, Country Toast

HERITAGE BERKSHIRE PORK BELLY
Apple & Walnut Preserve, Carrot Paper

JUMBO SHRIMP COCKTAIL
Black Tiger Shrimp with American Cocktail Sauce

RISOTTO
Crab, Mushroom, Brown Butter

***TUNA TARTARE**
Yuzu Sphere, Avocado "Leche de Tigre"

MAINE LOBSTER BISQUE
Dry Sherry, Lobster Cultured Butter

BAKED ONION SOUP
Gruyère & Swiss Melt, Sour Dough

SALADS

CLASSIC CAESAR SALAD
Hearts of Romaine Lettuce, Traditionally Prepared

BABY LEAF SPINACH AND FRESH MUSHROOMS
Blue Cheese Dressing, Shaved Mushroom, Walnut Bread Curls

YOUNG LETTUCE
Buttermilk & Olive, Arugula Yogurt

ENTREES

***BROILED PRIME NEW YORK STRIP LOIN STEAK**
14 oz. of Flavorful Cut for Steak Connoisseurs

***GRILLED PRIME COWBOY STEAK**
18 oz. Rib Chop for the Real Beef Gourmet

***SPICE-RUBBED PRIME RIB EYE STEAK**
18 oz. of Flavorful Meat from the Center of the Prime Rib

***BROILED FILET MIGNON**
9 oz. for the True Gourmet

***A-5 WAGYU**
10 oz. Flat Iron

***SURF & TURF**
Maine Lobster Tail and Grilled Filet Mignon

BROILED LOBSTER TAIL
Served with Drawn Butter

FARM CHICKEN
Roasted, Honey Vinegar

***GRILLED LAMB CHOPS**
Double - Cut Lamb Chops

JUMBO SHRIMPS
Grilled U-10 Shrimps, Basil Oil

DOVER SOLE
Pan Seared, Lemon-Potato Mousseline, Shallot Emulsion

Sauces Available

3 Mustard
BBQ
Béarnaise
Red Wine
Chimichurri

SIDE DISHES

Baked Potato with Trimmings
Sautéed Medley of Fresh Mushrooms
Yukon Gold Mash with Wasabi Horseradish
Onion Rings
Garlic Rapini
Mac N' Cheese
French Fries | Bourbon Smoked Paprika

*Public Health Advisory -- consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions.

DESSERTS

CHOCOLATE SPHERE
Pear Confit, Praline Paté, Cocoa Cream Custard

APPLE TARTE TATIN
Apple, Elderflower Ice Cream

ART AT YOUR TABLE
Abstract in Presentation, Focused in Flavor

FRESH FRUITS
Assembly of Tropical Fruit and Berries in Season

SELECTION OF HOMEMADE SHERBET & ICE CREAMS

SELECTION OF CHEESES

BEVERAGES

Freshly Brewed Coffee
Art of Tea

DESSERT WINE

Washington Hills, Late Harvest Sweet Riesling

AFTER-DINNER DRINKS

Dow's 20 Year Tawny
Graham's Six Grape
Hennessy Black
Hennessy V.S.
Hennessy V.S.O.P.
Hennessy X.O.
Hennessy Paradis
Drambuie
Grand Marnier
Irish Cream
Disaronno Amaretto
Limoncello
Patron XO Café
Sambuca
Kahlúa
(Regular Bar Prices Apply)