

Large Plates

From the Grill

All of our steaks are served with roasted potatoes
butter steamed vegetables & red wine demi-glace

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|---------------------------|---------------|-----------|
| New York Striploin | 6 oz. | 26 |
| | 8 oz. | 31 |
| | 10 oz. | 36 |
| | 12 oz. | 41 |
| | | |
| Filet Mignon | 8 oz. | 36 |
| | 12 oz. | 46 |

Enhance your meal with a
choice of Madagascar sauce
sautéed mushrooms & onions
or creamy Roquefort blue cheese **3 Each**

| | | |
|--------------------------------------------------------------------------|------------------|-----------|
| BBQ Pork Back Ribs | | |
| Glazed with your choice of | Full Rack | 30 |
| Maple BBQ or honey garlic | ½ Rack | 22 |
| Served with house made fries | | |
| 14 oz. Tomahawk Pork Chop | | 34 |
| Grilled to your liking and topped with an apple bacon & honey compote | | |

From the Pan

Served with butter steamed vegetables

| | |
|--------------------------------------------------------------------------------------------|-----------|
| Provimi Veal Liver | 27 |
| Enhanced with a bacon, pearl onion & apple demi-glace & duchesse potato | |
| Braised Lamb Shank | 37 |
| Roasted garlic, mint & balsamic lamb jus Accented by butter fried gnocchi | |
| Crisp Skin Chicken Supreme | 28 |
| Sundried cranberry & goat's cheese stuffing Cranberry & Cabernet glaze, duchesse potato | |
| Seared Venison Denver Hind | 39 |
| Thyme & lingonberry jus, sweet potato hash | |
| Prime Rib Au Jus (9 oz.) | 32 |
| Duchesse potato / Yorkshire pudding We can cut any size! Each additional oz. | 3 |

From The Coast

Seafood Risotto 41

Creamy carnaroli risotto stirred together with asparagus, cherry tomatoes, chives, saffron, butter &
romano cheese. Topped with golden seared scallops, black tiger shrimp, & poached lobster

Fresh East Coast Lobster Tails 50

With butter steamed vegetables, 6 grain blend & warm drawn butter

Beef Tenderloin & East Coast Lobster Tail 50

Enjoy our classic surf and turf! Served with herb roasted fingerling potatoes, butter steamed
vegetables, red wine demi-glace & warm drawn butter

SAMPLE MENU

From the Garden

Gnocchi 21

House rolled gnocchi tossed with roasted garlic, blistered grape tomatoes, Vidalia onions, spinach
Tossed together in a white wine & pesto infused cream sauce

Moroccan Stew 24

A wide variety of vegetables stewed in Rockin' Moroccan spices. Served with a sweet potato hash
*VEGAN