

APPETIZERS

SHRIMP COCKTAIL 15

Jumbo Shrimp, Lemon, Traditional Cocktail Sauce

MAPLE BOURBON BBQ SHRIMP 15

Aged Vermont Cheddar Cheese Grits

CRAB CAKE 17

Dill Tarter Sauce

GRILLED BLUE POINT OYSTERS 15

Canary Melon Salsa, Tabasco Mignonette

SOUPS & SALADS

FRENCH ONION SOUP 12

Toasted Brioche, Gruyere Cheese

LOBSTER BISQUE 13

Cognac, Vanilla Crème Fraiche

CAESAR SALAD 12

Parmesan Croutons

WEDGE 13

Maytag Bleu Cheese, Slab Bacon, Hard Boiled Egg, Red Onion, Heirloom Tomato, Roasted Garlic Ranch

HEIRLOOM TOMATO AND BURRATA SALAD 13

Basil, Lemon Agravato Oil, Aged Balsamic

MIXED GREEN SALAD 12

Greens, Cucumber, Heirloom Tomato, Croutons Red Onion, Grated Parmesan, Herb Vinaigrette

MAIN COURSES

FREEBIRD FARMS CHICKEN 28

Grilled Natural Chicken Breast, Leg Confit, Lemon Thyme Gravy

CEDAR PLANK SALMON 33

Maple Bourbon Glaze

RACK OF LAMB 46

Honey Garlic Drenched, Mint Gremolata

MISO GLAZED SEA BASS 41

Wasabi Pea Puree, Lemongrass Butter

MUSHROOM RAVIOLI 26

Spinach, Cauliflower, Mushroom Veloute

DIVER SEA SCALLOPS 41

Lemon Garlic Butter

STEAK CUTS

Featuring North East Family Farms Sustainable Beef

PRIME RIBEYE (16OZ) 43

FILET MIGNON (8OZ) 35

PRIME NEW YORK STRIP (12OZ) 43

BONE IN SPECIAL OF THE DAY (MP)

LAND & SEA

GRILLED FILET & LOBSTER TAIL 46

Potato Puree, Brussels Sprouts, Heirloom Carrots Twin Sauces

SURF OPTIONS

GRILLED LOBSTER TAIL 17

GRILLED SHRIMP 13

CRABMEAT OSCAR, BÉARNAISE 14

SIDES

BAKED POTATO 9

Fully Loaded

MASHED POTATOES 9

GRILLED ASPARAGUS 9

CREAMED SPINACH 9

BRUSSELS SPROUTS 9

Bacon, Caramelized Onions

MIXED MUSHROOMS 11

Herb Garlic Butter

TRUFFLED MACARONI & CHEESE 13

SAUCES

RED WINE 1.5

BÉARNAISE 1.5

HORSERADISH 1.5

STEAK SAUCE 1.5

Many items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions be