#### APPETIZERS

### OYSTERS ON THE HALF SHELL 4.95ea G

Nonesuch Oysters from Maine, Bloody Mary Cocktail Sauce

# COLOSSAL SHRIMP COCKTAIL 29.95

Chilled Gulf Shrimp, Bloody Mary Cocktail Sauce

### RELISH TRAY 26.95

Marinated Olives, Soppressata and Mozzarella, Pimento Cheese and Pretzel Toast, Bread and Butter Pickles, Pickled Golden Beets, House-Made Mixed Nuts

## OYSTERS ST. CHARLES 24.95 G

Crispy Fried Oysters, Creamed Spinach, Honey Mustard Aoli

# BUTTERMILK "SHORE LUNCH" CALAMARI 20.95

Arabbiata Sauce, Calabrese Chilis

### HAMACHI CRUDO 28.95

Fresno Peppers, Ponzu Sauce, Micro Greens

### SOUPS & SALADS

### **LOBSTER BISQUE 18.95**

Fresh Lobster Meat

# CLASSIC CAESAR SALAD 16.95 G

Classic Caesar Dressing, Fried Cashews, White Anchovies Parmesan Cheese

### CRAB STUFFED AVOCADO 29.95 G

Asparagus, Egg, Tomato Confit, Thousand Island

## SEAFOOD

## CHILEAN SEA BASS 69.95 G

Sautéed Watercress, Ginger, Coconut Rice, Shrimp Ragout

## **DOVER SOLE MEUNIERE 79.95**

Served Pan Sauteed, Sauce Meuniere, Fresh Lemon

## BLACK COD 61.95

Miso Marinated, Miso Glaze, White Asparagus, Micro Cilantro

## TWIN LOBSTER TAILS 109.95

Saffron Risotto, Bay Shrimp, Carmelized Shallots

### STEAKS & CHOPS

### BEEF WELLINGTON 79.95

10 oz. Prime Filet Wrapped in a Buttery Puff Pastry with Crimini Mushroom, Proscuitto, Chestnut, Duxelle

# 10 OZ. PRIME FILET MIGNON 75.95 G

Maitre d'Hotel Butter

# 10 OZ. PRIME FILET OSCAR 89.95 G

King Crab, Asparagus, Bernaise

# 14 OZ. NEW YORK STRIP

STEAK AU POIVRE 79.95 G
Cognac Peppercorn Sauce

# PRIME RIB KING CUT 75.95

House Steak Salt, Horseradish Cream, Rosemary Jus

We proudly serve 40 Day Prime Wet Aged Steaks from Allen Brothers Chicago.



## SIDES

ROSEMARY FRITES 8.95 G

BUTTERY MASHED POTATOES 9.95 G

GRILLED ASPARAGUS 14.95 G

CREAMED SPINACH 12.95 G