



S T A R T E R S

- CRAB DIP**
jumbo lump crab, spinach, artichokes, boursin cream cheese, warm baguette 10
- CRAB CAKE SLIDERS**
stone-ground remoulade, pickled red onion, pretzel bun 13
- SALT ROASTED BEETS**  
rainbow beets, whipped goat cheese, toasted pistachio 8
- LOBSTER SPRING ROLL**
lobster claw meat, julienne vegetables, fresh cilantro & mint, sambal/soy dipping sauce 9
- SHRIMP COCKTAIL** 
house-made cocktail sauce, lemon 14

- FLATBREADS** 
our flatbreads are seasonally inspired and our dough is made with 100% organic grown wheat that is milled into white flour; freshly made and wafer thin
- TRUFFLE FLATBREAD** 
truffle goat cheese, ndjua, tomato concasse, arugula, forest mushrooms 13
- MARGARITA FLATBREAD**
fresh mozzarella, basil, and heirloom tomatoes, pesto, balsamic drizzle 11
- BARBEQUE CHICKEN FLATBREAD** 
rotisserie chicken, applewood smoked bacon, red onion, five blend cheese, sweet barbeque sauce 12

- ARTISANAL MEAT AND CHEESE BOARD**
variety of charcuterie with domestic and imported cheeses 14
- SEA SCALLOPS** 
sweet corn pure, avocado salsa, Nueskies bacon lardon 16

S O U P S

- LOBSTER BISQUE** 8
- FRENCH ONION**  6

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



S A L A D S

All of our salads are prepared with the freshest ingredients available.

WOODFIRE CHOP SALAD	8
spring mix, applewood smoked bacon, tomato, red onion, cucumber, egg, avocado, Maytag blue cheese, signature chop dressing	
BEET SALAD	7
roasted rainbow beets, arugula, goat cheese, white peaches, chili pepper peach vinaigrette	
GRILLED CAESAR	8
grilled romaine, Spanish anchovies, French bread crouton, Parmesan cheese	
SPINACH CAPRESE	8
fresh mozzarella & basil, shaved red onion, capers, white balsamic dressing	
HOUSE SALAD	6
mixed greens, tomato, cucumber, red onion, creamy Italian dressing	
SALAD ENHANCEMENTS	
add chicken	6
add three jumbo shrimp	12

S T E A K S

We pride ourselves on our commitment to offer only the finest in locally sourced products. Our steaks and chops are hand trimmed to our exact specifications by crafted artisans. All include the chef's selection of seasonal vegetable complement.

PRIME FILET MIGNON, PETITE, 6OZ	32
PRIME FILET MIGNON, KING, 8OZ	36
PRIME RIBEYE, 16OZ	34
PRIME NEW YORK STRIP, 14OZ	32
SLOW ROAST PRIME RIB OF BEEF	
King Cut, 16oz.	30
Queen Cut, 10oz.	24
PORTERHOUSE, 24OZ	46
crispy onion straws	

STEAK ENHANCEMENTS

Creamy garlic, herb cheese, prosciutto ham	4
DeBurgo Sauce butter, garlic, basil, oregano, parmesan, cream	3
Oscar asparagus, jumbo lump crab, béarnaise	6
Broiled Shrimp three jumbo shrimp	12
Breaded Jumbo Shrimp three shrimp, cocktail sauce	12
Seared Scallops three jumbo seared sea scallops	15
Lobster Tail 6-7oz cold water tail	19

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



H O U S E S P E C I A L T I E S

BLACKBERRY BARBEQUE SMOKED RIBS 🍷	
cherry wood smoked pork ribs, blackberry barbeque sauce, citrus barbeque baked beans, jalapeño cornbread muffin	23
PORK MEDALLIONS 🍷	
La Quercia prosciutto & sage demi glace, polenta, asparagus	22
TARRAGON CHICKEN 🍷	
Yukon gold mashed potatoes, asparagus, tarragon & orange glaze	23
CHICKEN ROULADE 🍷	
bacon wrapped, crab and spinach stuffing, broccolini	25
BACON WRAPPED BERKWOOD FARMS PORK 🍷	
pork tenderloin, bock demi glace, asparagus	23
SALT CRUSTED LAMB 🍷 gf	
rosemary & mint infused crust, roasted fingerling potatoes, asparagus	35

S E A F O O D & P A S T A

CEDAR PLANK SALMON 🍷 gf	
Dijon mustard, brown sugar glaze, asparagus blackened, asparagus	25 25
THAI SHRIMP AND SCALLOPS	
sea scallop, shrimp, mushroom, rice noodle	27
SHRIMP & COUNTRY GRITS	
chipotle cheddar grits, sweet corn succotash, Cajun shrimp	26
LOBSTER TAILS 🍷 gf	
broiled cold-water tails, butter, lemon	38
WALLEYE 🍷	
parmesan crusted, asparagus, cornichon remoulade	24
SEA SCALLOPS 🍷	
creamed hominy, watermelon salsa, plantain chips	30
HALIBUT 🍷 gf	
potatoes Anna, wilted arugula, tomato coulis	27
ALASKAN KING CRAB 🍷	
one pound Alaskan King Crab, clarified garlic butter, lemon	35
KING CRAB STEAMPOT	
king crab, crawfish, jumbo shrimp, sweet corn, potatoes, ndjua broth	37

S I D E S A N D A C C O M P A N I M E N T S

WILTED SPINACH	5
BAKED BEANS	5
ASPARAGUS	6
SAUTÉED MUSHROOMS	6
YUKON GOLD MASHED POTATOES	6
BAKED POTATO	6
FRENCH FRIES	5
ROASTED FINGERLING POTATOES	6
BROCCOLINI	6
BACON AND LOBSTER MACARONI AND CHEESE	7

TUESDAY - SATURDAY ■ 5:00PM - 10:00PM



D E S S E R T S

KEY LIME PARFAIT

lime custard, whipped cream, vanilla cookies, toasted coconut

6

RASPBERRY CHEESECAKE

creamy white chocolate truffle cheesecake, raspberry swirl

7

CRÈME BRÛLÉE

smooth & rich Madagascar vanilla custard with as much crust as custard

7

CARROT CAKE

spiced cake, grated carrots, cream cheese frosting

7

CHOCOLATE GANACHE CAKE

four layered cake, chocolate mousse, ganache

7

CAST IRON APPLE PIE

vanilla bean ice cream, caramel sauce

10

SUMMER COBBLER

see server for the variety of the day

11

O U R C U L I N A R Y T E A M

EXECUTIVE CHEF

Erik Keever

CHEF DE CUISINE

Shawn Janes

PASTRY CHEF

Shelia Linnen

L O C A L L Y G R O W N

To reinforce our commitment to our community, look for this symbol to designate menu items that are locally grown or locally produced.

G L U T E N F R E E

Look for this symbol to designate menu items that can be prepared gluten free.

N E W V A R I E T Y

A service fee of 18% will be added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

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