

# Appetizers

<i>SEARED RARE SUSHI GRADE AHI TUNA NICILOSE*</i> 16	Quail Egg, Haricot Verts, Niciose Olives, Cherry Tomatoes, Potato Curls, Micro Chervil, Red Onion Champagne Truffle Vinaigrette
<i>SEAFOOD TOWER FOR TWO, FOUR, OR SIX*</i> Market Price	King Crab Legs, Maine Lobster Tail, Gulf Shrimp Cocktail, Cold Water Oysters, Traditional Accompaniments
<i>JUMBO GULF SHRIMP COCKTAIL</i> 15	Slow Poached, Chipotle & Horseradish Tomato Jam, Pickled Celery and Pepper Salad
<i>ARTISANAL CHEESE PLATTER</i> CHOICE OF THREE 18 OR CHOICE OF SIX 34	Assortment of Cheeses, Fig Cake, Organic Honey, Quince Paste, Marcona Almonds
<i>SIGNATURE GULF CRAB CAKES</i> 16	Pan Seared, Colossal Lump Crabmeat, thirty-two Style Remoulade, Micro-Chervil
<i>BEEF TARTARE</i> 18	Prime Beef, Capers, Fresh Herbs, Dijon Mustard Dressing, Fried Spanish Caper, Rye Croutons
<i>ESCARGOTS À LA BOURGUIGNONNE</i> 15	Red Wine, Pancetta, Garlic Brown Butter Parsley Pesto

# Soups

<i>CLASSIC FRENCH ONION</i> 9	Gruyere, Parmesan Garlic Crostini
<i>LOBSTER BISQUE</i> 12	Sweet Cream, Brandy, Poached Lobster Meat
<i>ASPARAGUS &amp; CHAMPAGNE SOUP</i> 12	Ricotta and Lemon Ravioli
<i>SOUP SAMPLING</i> 11	Small Taste of All Three Of Our Soups

# Salads

<i>THIRTY-TWO SALAD</i> 10	Arugula, Mesclun Greens, Grapefruit, Bleu Cheese, Champagne Vinaigrette
<i>CAESAR SALAD</i> 9	Romaine Hearts, Shaved Red Onion Kalamata Olive, Roasted Tomato, Crostini
<i>ASPARAGUS SALAD</i> 12	Crushed Marcon Almonds, Shaved Parmesan Cheese, Jamon, Chamomile Vinaigrette
<i>CUCUMBER ENROBED BABY ICEBERG SALAD</i> 11	Nueske Bacon Lardons, Roasted Tomatoes, Radishes, Rye Croutons, Point Reyes Bleu Cheese, Bleu Cheese Dressing
<i>HEIRLOOM TOMATO SALAD</i> 12	Smokey Blue Cheese, Garden Tomatoes, Pickled Celery, Fresh Basil, Oregano Vinaigrette

# Steak Offerings

We Proudly Serve Allen Brothers USDA Prime Beef

<i>Cowboy Steak*</i> 55	20 Ounce Rib Eye Steak, A Southern Favorite
<i>Prime Rib of Beef*</i> 37/42	Choice of 12 Ounce English or 16 Ounce Cut, House Spice Blend, Au Jus, Haricot Verts
<i>Filet Mignon*</i> 38/48	Choice of 8 or 12 Ounce Center Cut
<i>Joyce Farms Dry Age Rib Eye*</i> 43	Hand Cut, Grass Fed 14 Ounce, Cast Iron Seared
<i>New York Strip*</i> 46	14 Ounce, Cut From the Center of the Loin
<i>Delmonico*</i> 42	14 Ounce, Made Famous in the 1840's In New York

## Steak & Seafood Embellishments

<i>Piccata Topping</i> 14	Jumbo Lump Crabmeat, Lemon Caper Butter Sauce
<i>Renoir Topping</i> 12	Jumbo Lump Crab, Gulf Shrimp, Fresh Herbs White Wine Beurre Blanc
<i>Michelle Topping</i> 13	Crawfish Tails, Jumbo Lump Crabmeat, Sauce Béarnaise
<i>Oscar Topping</i> 13	Grilled Asparagus, Jumbo Lump Crabmeat, Sauce Hollandaise
<i>Point Reyes Blue Cheese</i> 10	Mild Tangy Creamy Bleu Cheese From Northern California
<i>Lobster Tail</i> <i>Market Price</i>	Broiled 16 Ounce Tail, Served With Drawn Butter And Lemon

## Accompaniments

<i>Grilled Asparagus</i> 9	<i>Creamed or Sautéed Spinach</i> 7
<i>Horseradish &amp; Boursin Mashed Potato</i> 7	<i>Sea Salted Baked Potato</i> 6
<i>Truffle Pommes Frites</i> 9	<i>Roasted Cipollini Onions &amp; Wild Mushrooms</i> 8
<i>Lobster Tater-Tots</i> 8	<i>Sautéed Summer Vegetables, Maître D'hotel Butter</i> 9

General Manager: John Gaulke

Chef d'Cuisine Matthew Kallinikos

Sous Chef: David Brown

## Thirty-two Specialties

<i>JOYCE FARMS FREE RANGE CHICKEN FOR TWO*</i> <i>WHOLE 58 HALF 30</i>	Brined & Slow Roasted, Carved Table Side, Roasted Fingerlings Potatoes & Wild Spring Mushrooms, Grilled Asparagus, Tarragon Jus Lie
<i>DOMESTIC GROVE LAMB</i> <i>38</i>	Moroccan Spice Rubbed, Greek Yogurt & Cucumber Sauce, Tabbouleh, Summer Vegetables
<i>VEAL VALDOSTANA *</i> <i>40</i>	Panko Breaded, Pan Fried 14 oz. Bone-In Veal Chop, Stuffed with Fontina Cheese, Prosciutto and Sage, Lemon Beurre Blanc Herb Polenta, Arugula & Heirloom Tomato Salad

## Fresh Fish Entrée

<i>PAN SEARED DAY BOAT HALIBUT</i> <i>36</i>	Butter Poached Lobster Claws, Crisp Jardinière, Lemon Thyme & Jicama Salad, Mango & Sauvignon Blanc Reduction
<i>SALT DOUGH GULF GROUPER</i> <i>34</i>	Yellow Tomato and Saffron Broth, Juliann Garden Vegetables, Artichoke Puree
<i>CHEF'S FRESH FISH SELECTION *</i> <i>MARKET PRICE</i>	Choice of Pan Fried, Char Broiled, Sautéed, or Cast Iron Blackened

## Shellfish

<i>GEORGE'S BANK SEARED SCALLOPS</i> <i>38</i>	Sweet Corn Silk, Grilled Georgia Peaches, Spring Onions, Butter Poached Fingerling Potatoes, Lemongrass Beurre Blanc
<i>LIVE MAINE LOBSTER</i> <i>MARKET PRICE</i>	Three Pound Steamed Maine Lobster, Drawn Butter & Lemon
<i>LOUISIANA BARBEQUE SHRIMP &amp; GRITS</i> <i>36</i>	Southern Pecan Beer® Broth, Creamy Tasso and White Cheddar Grits, Sautéed Spinach
<i>ALASKAN KING CRAB LEGS</i> <i>MARKET PRICE</i>	Flown in From Kachemak Bay Alaska, Drawn Butter & Lemon

*\*The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.*