Appetizers

**AHI SEARED TUNA**
15
Thin Sliced Ahi Tuna, Avocado, Cucumber Pearls, Winter Citrus Fruit, Crispy Lotus Root, Radishes, Sweet Soy Reduction

**SEAFOOD TOWER FOR TWO, FOUR, OR SIX**
Market Price
Red King Crab Legs, Maine Lobster Tail, Gulf Shrimp, Cold Water Oysters. Traditional Accompaniments - Stone Crab is available for an additional charge

**ESCARGOTS À LA BOURGIGNONNE**
15
Red Wine, Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan, and Crostini

**JUMBO GULF SHRIMP COCKTAIL**
16
Slow poached Gulf White Shrimp, Chipotle and Horseradish Tomato Jam, Pickled Celery and Pepper Salad

**CHEF’S SELECTION OF AMERICAN OYSTERS**
Market Price
Half Dozen, Available either raw on the Half Shell with Traditional Accompaniments or Prepared by the Chef’s Choice

**L OUIE COCKTAIL**
19
Red King Crab, Maine Lobster Knuckles, and Avocado in Traditional “Louie” Sauce, Garnished with Caviar

**FLORIDA STONE CRABS**
Market Price
Ask Your Server for Today’s Sizes and Preparation

**WAGYU BEEF RAVIOLI**
16
Fine Herbes Pasta, Wild Mushrooms, Red Wine Demi-glace, Bleu Cheese and Watercress Salad

**SIGNATURE CRAB CAKES**
16
Pan Seared Colossal Lump Crabmeat, Thirty-Two Style Remoulade, Chipotle and Horseradish Tomato Jam, and Micro Chervil

Soups

**KING CRAB AND SWEET CORN BISQUE**
12
Shoepeg Corn, Alaskan Red King Crab, Shaved Winter Truffle

**SPLIT PEA SAINT GERMAINE**
11
Southeast Family Farms Smoked Pork Hock, Rye Bread Crouton

**CLASSIC FRENCH ONION**
10
Gruyère, Parmesan, Garlic Crostini

**SOUP SAMPLER**
12
A Sampling of All Three Of Our Soups

Salads

**THIRTY-TWO CHOP SALAD**
11
Iceberg Lettuce, Red King Crab, Soppresata, Roasted Red and Yellow Peppers, Red Onions, Kalamata Olives, Hearts of Palm, Red Wine Vinaigrette.

**“BLT SALAD”**
11
Baby Iceberg Lettuce, Local Bacon, Heirloom Tomatoes, Fine Herbs, Rye Croutons, Bleu Cheese Crumbles, Green Goddess Dressing

**CLASSIC CAESAR**
10
Romaine Hearts, Garlic, Anchovies, Dijon Mustard, Lemon Juice, Parmesan, Oil and Vinegar, Crostini

**SALT ROASTED BEET DUET**
11
Butter Lettuce, Pistachios, Fried Goat Cheese Croquettes, Winter Truffle Honey Vinaigrette

**ROASTED BRUSSEL SPROUT SALAD**
8
Crispy Duck Bacon, Fried Chick Peas, Quick Pickled Shallot, Pommery Mustard Vinaigrette
Fresh Fish Entrée

Chef’s Fresh Fish Selection *

Choice of Pan Fried, Char Broiled, Sautéed, or Cast Iron Blackened. Additional Embellishments Available

Pan Seared Day Boat Halibut

Brussel Sprout and Leek slaw, Local Bacon and Winter Hash, Pommery Mustard and Lemon Grass Brown Butter.

Dover Sole

Prepared Tableside, Accompanied by Caper and Herb Meuniere Sauce, Haricot Verts Amandine

Additional Embellishments

<table>
<thead>
<tr>
<th></th>
<th>Oscar</th>
<th>Michelle</th>
<th>Piccata</th>
<th>Renoir</th>
</tr>
</thead>
<tbody>
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<td></td>
<td>12</td>
<td>13</td>
<td>12</td>
<td>12</td>
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</tbody>
</table>

Shellfish

Fennel Dusted Scallops

Saffron and Riesling Broth, Celery Root Puree, Celery Leaf and Parsley Salad with Lemon Vinaigrette.

Live Maine Lobster

Three Pound Steamed Maine Lobster, Drawn Butter & Lemon

Twin Lobster Tails

Broiled 16 oz. lobster tails, served with Drawn Butter and Lemon

Alaskan King Crab Legs

Flown in From Kachemak Bay Alaska, Drawn Butter & Lemon

Accompaniments

<p>| | |</p>
<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Grilled Asparagus</td>
<td>11</td>
</tr>
<tr>
<td>Horseradish Mashed Potatoes</td>
<td>8</td>
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<tr>
<td>Fall Root Vegetable Gratian</td>
<td>12</td>
</tr>
<tr>
<td>Sweet Potato Casserole</td>
<td>10</td>
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<tr>
<td>Creamed or Sautéed Spinach</td>
<td>8</td>
</tr>
<tr>
<td>Sea Salt Rubbed Baked Potato</td>
<td>7</td>
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<tr>
<td>Roasted Cipollini &amp; Wild Mushrooms</td>
<td>11</td>
</tr>
<tr>
<td>Southeast Family Farms Bacon Braised Winter Greens</td>
<td>10</td>
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</tbody>
</table>

*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.
Steaks
We Proudly Serve USDA Prime Beef

Cowboy Steak
57
20 Ounce Bone-In Rib-Eye

Prime Rib of Beef
38/43
12 Ounce or 16 Ounce Slow Roasted, Au Jus, Haricot Verts, and Yorkshire Bread Pudding

Filet Mignon
40/49
8 Ounce or 12 Ounce Center Cut

New York Strip
48
14 Ounce Center Cut

Delmonico
45
14 Ounce, the Ultimate Rib-Eye, Made Famous in the 1840’s In New York

CAB New York Strip
35
12 Ounce Certified Angus Beef Center Cut

Custom Steak Offerings

<table>
<thead>
<tr>
<th>House Dry Aged</th>
<th>American/Japanese Wagyu</th>
<th>Steak Embellishments</th>
<th>Sauces &amp; Additions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomahawk 40 Ounce*</td>
<td>A5 Japanese-Manhattan Strip 8 Ounce*</td>
<td>Winter Truffle Butter</td>
<td>Oscar Topping</td>
</tr>
<tr>
<td>120</td>
<td>105</td>
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</tr>
<tr>
<td>KC Strip 16 Ounce*</td>
<td>American Wagyu Rib-Eye 10 Ounce*</td>
<td>Point Reyes Bleu Cheese</td>
<td>Michelle Topping</td>
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<tr>
<td>64</td>
<td>78</td>
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<td></td>
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<tr>
<td>Rib-Eye 14 Ounce*</td>
<td>American Wagyu Cap Steak 8 Ounce*</td>
<td>Seared Foie Gras Butter</td>
<td>Béarnaise</td>
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<tr>
<td>62</td>
<td>85</td>
<td>9</td>
<td></td>
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<tr>
<td>Lamb Rack 10 Ounce*</td>
<td>A5 Japanese - Filet 6 Ounce*</td>
<td>Wasabi Yuzu Butter</td>
<td>Red Wine Demi-Glace</td>
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<tr>
<td>40</td>
<td>118</td>
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</tbody>
</table>

*Dry Aged Beef Selections are Aged in-house for 45 days.
Wagyu is Grain Fed for a Minimum of 300 Days

Specialties

Joyce Farms Free Range Chicken Breast
26
Citrus Brined, Pan Seared, Local Bacon and Garlicky Sautéed Spinach, Logan Mill Stone Grits, Chardonnay and Tabasco® Beurre Blanc

Pan Seared Veal Chop Normandy Style*
42

Domestic Grove Lamb*
40
Moroccan Spiced Rubbed Lamb, Greek Yogurt and Cucumber Sauce, Tabbouleh, Autumn Vegetables

Braised Pork Shank
34

General Manager: John Gaulke
Chef d’Cuisine: Matthew Kallinikos
Dessert Menu

**Ultimate Chocolate Tower**
9
Ten Layers of Chocolate Brownie, Chocolate Mouse, Mocha Mousse and Chocolate Ganache. Chocolate Ice Cream, Macaroon and Roasted White Chocolate Truffle

**Tablesipe Bananas Foster For Two**
16
Sweet Fresh Bananas in a Citrus Rum Sauce with House-made Ice Cream Serves Two

**Crème Brulée**
8
Classic French Vanilla Custard Caramelized Tableside

**Chocolate Soufflé**
10
Served Tableside with Crème Anglaise — *If Not Preordered, Please Allow 25 Minutes*

**Hazelnut Apple Tartlet**
9
Fall Spice Tart Dough, Hazelnut Frangipane, Caramel Apples, Caramel Ice Cream. Apple Gelee, Compressed Apple Garnish

**Warm Chocolate Chip Cookie**
10
Fresh Baked To Order Served With Our Homemade Vanilla Ice Cream — *If Not Preordered, Please Allow 15 Minutes*

**Carrot Cake Baked Alaska**
8
Moist Carrot Cake, Cream Cheese Ice Cream, Orange Blossom Meringue, Ginger Carrot Sauce, Lemon Caramelized Nuts

**New York Style Cheese Cake**
9
Served With a Warm Cherry Compote

**Artisanal Cheese Platter**
18 OR CHOICE OF SIX 34
Assortment of Cheeses, Fig Cake, Organic Honey, Quince Paste, Marcona Almonds
# COFFEE MENU

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Coffee</strong></td>
<td>Roasted Whole Bean Guatemala Antigua</td>
</tr>
<tr>
<td><strong>Espresso</strong></td>
<td>Espresso Roast</td>
</tr>
<tr>
<td><strong>Cappuccino</strong></td>
<td>Espresso Roast, Steamed Milk</td>
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<tr>
<td><strong>French Press Coffee</strong></td>
<td>Made for Two with Traditional Accompaniments</td>
</tr>
<tr>
<td><strong>Irish Coffee</strong></td>
<td>Jameson Irish Whiskey, Coffee, Cream</td>
</tr>
<tr>
<td><strong>Café Grand Marnier</strong></td>
<td>Grand Marnier Liqueur, Coffee, Whipped Cream</td>
</tr>
<tr>
<td><strong>Elderton, “Golden Semillon”</strong></td>
<td>South Eastern Australia ’05</td>
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<td>GLASS 16/55 BOTTLE</td>
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<tr>
<td><strong>Inniskillin, “Ice-Wine” Vidal</strong></td>
<td>Canada ’05</td>
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<td>GLASS 25/95 BOTTLE</td>
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<tr>
<td><strong>Fonseca “Bin 27” Porto</strong></td>
<td>Douro, Portugal ‘NV</td>
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<td>GLASS 8/45 BOTTLE</td>
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<tr>
<td><strong>Niepoort, “Colheita” Tawny Porto</strong></td>
<td>Douro, Portugal ‘76</td>
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<td>GLASS 65/500 BOTTLE</td>
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<tr>
<td><strong>Château Suduiraut</strong></td>
<td>Sauternes, Bordeaux ’97</td>
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<td>GLASS 25/150 BOTTLE</td>
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<tr>
<td><strong>Far Niente “Dolce” Late Harvest</strong></td>
<td>Napa Valley ’02</td>
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<td>GLASS 35/250 BOTTLE</td>
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