

# Appetizers

<i>TUNA TARTAR</i> 15	Prepared Tableside, Fresh Avocado Relish, Sweet Soy Reduction and Spicy Aioli
<i>SEAFOOD TOWER FOR TWO/FOUR/SIX</i> MARKET PRICE	Red King Crab Legs, Dungeness Crab Legs, Poached Maine Lobster Tail, Gulf Shrimp, and Cold Water Oysters. Traditional Accompaniments
<i>ESCARGOTS À LA BOURGUIGNONNE</i> 15	Red Wine, Pancetta, Garlic Brown Butter, Parsley Pesto, Parmesan Crust and Crostini
<i>JUMBO SHRIMP COCKTAIL</i> 16	Slow Poached Gulf White Shrimp, Chipotle and Horseradish Tomato Jam, Pickled Celery and Pepper Salad
<i>CHEF'S SELECTION OF AMERICAN OYSTERS</i> MARKET PRICE	Half Dozen, Available either Raw on the Half Shell with Traditional Accompaniments or Prepared by the Chef's Choice
<i>THIRTY-TWO CHARCUTERIE BOARD (FOR TWO)</i> MARKET PRICE	All House Made Stein's Cane Syrup Bacon, Andouille Sausage, Pommery Mustard, Duck Confit with Huckleberry Jam, Braised Beef Rillettes, Pickled Fall Vegetables, Grilled Rustic Bread
<i>BUTTER POACHED LOBSTER TRIO</i> 16	Caviar & Crème Fraiche with Chive oil, Marinated Summer Radish with Parsley Coulis, Mango White Chocolate and Vanilla Bean Foam with Mango Jus Lie
<i>SEARED SCALLOPS, FOIE GRAS, &amp; HOUSE BACON</i> 18	Golden Raisin Crostini, Calvedos Apple Compote, Bacon Lardoon
<i>SIGNATURE CRAB CAKES</i> 16	Pan Seared Colossal Lump Crabmeat, Thirty-Two Style Remoulade, Chipotle and Horseradish Tomato Jam, and Micro Chervil

# Soups

<i>NEW ENGLAND CLAM CHOWDER</i> 11	House Bacon, Potato, Celery, Onion, Black Pepper Oil
<i>DUNGENESS CRAB BISQUE</i> 12	Rich Sherry Cream, House Made Herb Cracker, and Caviar
<i>CLASSIC FRENCH ONION</i> 10	Gruyère, Parmesan, Garlic Crostini
<i>SOUP SAMPLER</i> 12	A Sampling of All Three Of Our Soups

# Salads

<i>THIRTY-TWO SIGNATURE LOBSTER CHOP SALAD</i> 13	Wasabi Yuzu Dressing, Roasted Corn, Shaved Haricot Verts, Lobster Meat, Boiled Farm Egg, Red Onion, Heirloom Tomatoes, Blue Cheese, Sopressata
<i>"BLT SALAD"</i> 11	Baby Iceberg Lettuce, Local Bacon, Heirloom Tomatoes, Fine Herbs, Rye Croutons, Bleu Cheese Crumbles, Green Goddess Dressing
<i>CLASSIC CAESAR</i> 10	Romaine Hearts, Garlic, Anchovies, Dijon Mustard, Lemon Juice, Parmesan, Oil and Vinegar, Crostini
<i>SALT ROASTED BEET SALAD</i> 12	Arugula Pesto, Roasted Walnuts, Burratta, Radish, House Bacon, Local Woodland Honey, Aged Balsamic Vinegar
<i>HARVEST SPINACH SALAD</i> 11	Shredded Duck Confit, Toasted Sunflower Seeds, Dried Cranberries, Crumbled Humboldt Fog Goat Cheese, Honey Crisp Apple, Warm Bacon Chamomile Vinaigrette Prepared Tableside

# Steaks

We Proudly Serve USDA Prime Beef

<i>Cowboy Steak*</i> 57	20 Ounce Bone-In Rib-Eye
<i>Prime Rib of Beef*</i> 38/43	12 Ounce or 16 Ounce Slow Roasted, Au Jus, Haricot Verts, and Yorkshire Bread Pudding
<i>Filet Mignon*</i> 39/49	8 Ounce or 12 Ounce Center Cut
<i>New York Strip*</i> 48	14 Ounce Center Cut
<i>Delmonico*</i> 45	14 Ounce, the Ultimate Rib-Eye, Made Famous in the 1840's In New York
<i>CAB New York Strip</i> 35	12 Ounce Certified Angus Beef Center Cut

## Thirty-two Signature Steaks

### *House Dry Aged Tomahawk\**

42 Ounce, Choice of Two Sides, Carved Tableside, for Two  
120

### *32 Ounce Porterhouse\**

Two Bakers, Wild Mushrooms, Sauce Foyot, Carved Tableside, for Two  
115

### *Dry Aged Rib-Eye 16 Ounce\**

Aged for 45 Days  
62

### **Steak Embellishments**

<i>Winter Truffle Butter</i> 10	<i>Seared Foie Gras and Winter Truffles</i> 11
<i>Point Reyes Bleu Cheese</i> 8	<i>Caramelized Shallot &amp; Roasted Porcini Butter</i> 6
<i>Oscar Topping</i> 12	<i>Michelle Topping</i> 13
<i>Red wine Demi-Glace</i> 5	<i>Béarnaise</i> 5

## Specialties

<i>Joyce Farms Free Range Chicken Breast*</i> 26	Citrus Brined, Pan Seared, Local Bacon and Garlicky Sautéed Spinach, Logan Mill Stone Grits, Chardonnay and Tabasco® Beurre Blanc
<i>14 ounce Veal Rack Chop*</i> 42	Roasted Brussel Sprouts, Normandy Sauce Prepared Table Side
<i>Moroccan Lamb*</i> 42	Chick Pea Puree, Roasted Fall Vegetable, Pomegranate Jus Lie, Merguze Sausage
<i>Pork Chop</i> 29	Apple Brined, Sauce Robert, Corn Bread Pudding , Local Winter Greens
<i>Braised Beef Cheeks*</i> 35	Smoked Potato and Leek, Butter Glazed Petite Vegetables, Red Wine Braising Sauce, Truffle Powder
<i>32 Signature Gourmet Burger*</i> 22	House Ground Blend of Brisket, Short Rib and Chuck, On Fresh Baked Potato Bun, thirty-two Bacon, Aged Cheddar Cheese, Heirloom Tomatoes, Tabasco® Fried Onion, Butter Lettuce, Shannon's Burger Sauce, Truffle Frites * Only 12 burgers are prepared nightly.

## Fresh Fish Entrée

**CHEF'S FRESH FISH SELECTION \***  
MARKET PRICE

*Brought in Daily, Your Choice of Pan Fried, Char Broiled, Sautéed, or Cast Iron Blackened. Additional Embellishments Available*

**ANDOUILLE CRUSTED SEA BASS**  
38

*Corn and Crawfish Macque Choux, Green Onions, Lemon Beurre Blanc*

**PAN SEARED GULF SNAPPER**  
35

*Baked Sweet Potato Puree, Roasted Grainy Brussel Sprouts, Pommery Meniere Sauce Prepared Tableside*

### Additional Embellishments

Oscar  
12

Michelle  
13

Piccata  
12

Renoir  
12

## Shellfish

**SEARED GEORGE'S BANK SCALLOPS**  
38

*Fingerling Potato Coins, Clam and Riesling Broth, House Made Chorizo, Green Apple and Celery Salad*

**LIVE MAINE LOBSTER**  
MARKET PRICE

*Three Pound Steamed or Thermadore Style, Served with Drawn Butter and Lemon*

**TWIN LOBSTER TAILS**  
99

*Broiled 16 oz. Lobster Tails, Served with Drawn Butter and Lemon*

**ALASKAN KING CRAB LEGS**  
MARKET PRICE

*Flown in From Kachemak Bay Alaska, Served with Drawn Butter and Lemon*

**SHRIMP AND OYSTER GUMBO**  
30

*Dark Roux, House Made Andouille Sausage, Gulf White Shrimp and Crispy Fried Oysters, Steamed Jasmine Rice*

## Artisanal Cheeses

**ARTISANAL CHEESE PLATTER**  
**CHOICE OF THREE 18**  
**OR CHOICE OF SIX 34**

*Assortment of Cheeses, Fig Cake, Organic Honey, Quince Paste, Marcona Almonds*

## Accompaniments

*Grilled Asparagus*  
11

*Creamed or Sautéed Spinach*  
8

*Horseradish Mashed Potatoes*  
8

*Sea Salt Baked Potato or Baked Sweet Potato*  
7

*Lobster & Winter Truffle Mac and Cheese*  
12

*Daily Foraged Wild Mushrooms*  
Market Price

*Logan Mills White Cheddar Bacon Grits*  
9

*Steen's Cane Syrup & Cured Black Pepper Bacon*  
10

*Roasted Cauliflower with Whipped Goat Cheese, Pistachio Crumbles*  
11

*Roasted Brussel Sprouts and House Bacon, Pommery Mustard*  
8

*\*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.*

# Vegetarian Menu

## Appetizers

<i>BUTTERNUT SQUASH &amp; RICOTTA RAVIOLI</i> 11	Sage Brown Butter, Toasted Pecans, Roasted Pears, and Dried Cranberries
<i>CRISPY MARINATED FIRM TOFU</i> 9	Wrapped in Rice Paper, Wilted Greens, Sweet Chili Sauce
<i>QUINOA AND ROASTED ZUCCHINI CAKES</i> 12	Pan Seared, Remoulade, Chipotle Tomato Jam

## SOUP

<i>WILD MUSHROOM &amp; TRUFFLE SOUP</i> 11	With Rye Bread Croutons and Crumbled Goat Cheese
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## ENTRÉE

<i>MOROCCAN SPICE FALL GRILLED VEGETABLES</i> 28	Tabbouleh and Cucumber Rita
<i>GRILLED ZUCCHINI AND SHIITAKI MUSHROOM NAPOLEON</i> 28	Cheve Goat Cheese, Spinach Pesto, Wild Mushroom Sauce, Roasted Red Pepper Coulis
<i>PUMPKIN RISOTTO</i> 24	Roasted Pumpkin, Toasted Pumpkin Seeds, Green Onions and Shaved Parmesan Cheese
<i>EGGPLANT STEAK</i> 26	Marinated Thick Sliced Eggplant, Vegetable "Demi-Glace", Sautéed Spinach, Whipped Potatoes

# Dessert Menu

***TABLESIDE BANANAS FOSTER FOR TWO***  
16

Sweet Fresh Bananas in a Citrus Rum Sauce with House-made Ice Cream Serves Two

***CRÈME BRULÈE***  
8

Classic French Vanilla Custard Caramelized  
Tableside

***CHOCOLATE SOUFFLÉ***  
10

Served Tableside with Crème Anglaise – If Not Preordered, Please Allow 25 Minutes

***WARM CHOCOLATE CHIP COOKIE***  
10

Fresh Baked To Order Served With Our  
Homemade Vanilla Ice Cream – If Not Preordered, Please Allow 15 Minutes

***NEW YORK STYLE CHEESE CAKE***  
9

Served With a Warm Cherry Compote

***CHOCOLATE CHERRY CAKE***  
9

Kirsch Soaked Chocolate Cake with Mascarpone  
Chocolate Filling and Cherries

***APPLE SPICE BREAD PUDDING***  
8

Doughnut Bread Pudding With Apples and  
Topped with a Spiced Crème Brulée

***PUMPKIN MOUSSE***  
8

Pumpkin Seed Brownie, Pumpkin Mousse, Brown  
Butter Cranberry Shortbread, Pumpkin Fudge

***ARTISANAL CHEESE PLATTER***  
CHOICE OF THREE 18 OR CHOICE OF SIX 34

Assortment of Cheeses, Fig Cake, Organic Honey,  
Quince Paste, Marcona Almonds

# COFFEE MENU

<b>COFFEE</b> 3	Roasted Whole Bean Guatemala Antigua
<b>ESPRESSO</b> 4	Espresso Roast
<b>CAPPUCCINO</b> 4	Espresso Roast, Steamed Milk
<b>FRENCH PRESS COFFEE</b> 6	Made for Two with Traditional Accompaniments
<b>IRISH COFFEE</b> 10	Jameson Irish Whiskey, Coffee, Cream
<b>CAFÉ GRAND MARNIER</b> 10	Grand Marnier Liqueur, Coffee, Whipped Cream
<b>ELDERTON, "GOLDEN SEMILLON"</b> <i>GLASS 16/55 BOTTLE</i>	South Eastern Australia '05
<b>INNISKILLIN, "ICE-WINE" VIDAL</b> <i>GLASS 25/95 BOTTLE</i>	Canada '05
<b>FONSECA "BIN 27" PORTO</b> <i>GLASS 8/45 BOTTLE</i>	Douro, Portugal 'NV
<b>NIEPOORT, "COLHEITA" TAWNY PORTO</b> <i>GLASS 65/500 BOTTLE</i>	Douro, Portugal '76
<b>CHÂTEAU SUDUIRAUT</b> <i>GLASS 25/150 BOTTLE</i>	Sauternes, Bordeaux '97
<b>FAR NIENTE "DOLCE" LATE HARVEST</b> <i>GLASS 35/ 250 BOTTLE</i>	Nappa Valley '02