

Appetizers

<i>AHI SEARED TUNA</i> 16	Thin Sliced Ahi Tuna, Avocado, Cucumber Pearls, Winter Citrus Fruit, Crispy Lotus Root, Radishes, Sweet Soy Reduction
<i>SEAFOOD TOWER FOR TWO, FOUR, OR SIX*</i> Market Price	Red King Crab Legs, Maine Lobster Tail, Gulf Shrimp, Cold Water Oysters. Traditional Accompaniments - Stone Crab is available for an additional charge
<i>ESCARGOTS À LA BOURGUIGNONNE</i> 15	Red Wine, Pancetta, Garlic Brown Butter, Parsley Coulis, Parmesan, and Crostini
<i>JUMBO GULF 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>LOUIE COCKTAIL</i> 19	Red King Crab, Maine Lobster Knuckles, and Avocado in Traditional "Louie" Sauce, Garnished with Caviar
<i>FLORIDA STONE CRABS</i> MARKET PRICE	Ask Your Server for Today's Sizes and Preparation
<i>WAYGU BEEF RAVIOLI</i> 16	Fine Herbes Pasta, Wild Mushrooms, Red Wine Demi-glace, Bleu Cheese and Watercress Salad
<i>SIGNATURE CRAB CAKES</i> 16	Pan Seared Colossal Lump Crabmeat, Thirty-Two Style Remoulade, Micro Chervil

Soups

<i>KING CRAB AND SWEET CORN BISQUE</i> 12	Shoeppeg Corn, Alaskan Red King Crab, Shaved Winter Truffle
<i>SPLIT PEA SAINT GERMAINE</i> 11	Southeast Family Farms Smoked Pork Hock, Rye Bread Crouton
<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 CHOP SALAD</i> 11	Iceberg Lettuce, Red King Crab, Soppressata, Roasted Red and Yellow Peppers, Red Onions, Kalamata Olives, Hearts of Palm, Red Wine Vinaigrette.
<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> 12	Romaine Hearts, Garlic, Anchovies, Dijon Mustard, Lemon Juice, Parmesan, Oil and Vinegar, Crostini, Prepared Tableside
<i>SALT ROASTED BEET DUET</i> 12	Butter Lettuce, Pistachios, Fried Goat Cheese Croquettes, Winter Truffle Honey Vinaigrette
<i>ROASTED BRUSSEL SPROUT SALAD</i> 12	Crispy Duck Bacon, Fried Chick Peas, Quick Pickled Shallot, Pommery Mustard Vinaigrette

Fresh Fish Entrée

*CHEF'S FRESH FISH SELECTION **
MARKET PRICE

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

PAN SEARED DAY BOAT HALIBUT
35

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

DOVER SOLE
MARKET PRICE

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

Additional Embellishments

Oscar
14

Michelle
14

Piccata
14

Renoir
12

Shellfish

FENNEL DUSTED SCALLOPS
38

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

LIVE MAINE LOBSTER
MARKET PRICE

Three Pound Steamed Maine Lobster, Drawn Butter & Lemon

TWIN LOBSTER TAILS
MARKET PRICE

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

ALASKAN KING CRAB LEGS
MARKET PRICE

Flown in From Kachemak Bay Alaska, Drawn Butter & Lemon

Accompaniments

Grilled Asparagus
11

Creamed or Sautéed Spinach
10

Horseradish Mashed Potatoes
10

Sea Salt Rubbed Baked Potato
7

Fall Root Vegetable Gratian
12

Roasted Cipollini & Wild Mushrooms
11

Sweet Potato Casserole
10

Southeast Family Farms Bacon Braised Winter Greens
10

**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 oz or 16 oz Slow Roasted, Au Jus, Haricot Verts, and Yorkshire Bread Pudding

*Filet Mignon**
40/49

8oz or 12oz Center Cut

*New York Strip**
48

14oz Center Cut

*Delmonico**
45

14oz, Made Famous in the 1840's
In New York

Custom Steak Offerings

House Dry Aged	American/Japanese Wagyu	Steak Embellishments	Sauces & Additions
Tomahawk 32 oz* (Available Dec 16)	A5 Japanese-Manhattan Strip 8 oz* 105	Winter Truffle Butter 12	Oscar Topping 14
Strip 16 oz* (Available Dec 16)	American Wagyu Rib-Eye 10 oz* 78	Point Reyes Bleu Cheese 10	Michelle Topping 14
Rib-Eye 14 oz* (Available Dec 16)	American Wagyu Cap Steak 8 oz* 85	Seared Foie Gras Butter 15	Béarnaise 8
Lamb Rack 10 oz* (Available Dec 16)	A5 Japanese - Filet 6 oz* 110	Wasabi Yuzu Butter 8	Red Wine Demi-Glace 8

***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 Half or Whole
30/58

Brined and Slow Roasted Carved Tableside, Accompanied by Sweet Potatoes Tossed in Pomegranate and Sea Salt, Braised Winter Greens and Tarragon Jus Lié

*Pan Seared Veal Chop Normandy Style**
42

Granny Smith Apples, Calvados Brandy infused Demi-glace, Wild Mushroom, Roasted Cipollini Onions. Wilted Napa Cabbage, Roasted Potatoes Pearl.

*Domestic Grove Lamb**
40

Moroccan Spiced Rubbed Lamb, Greek Yogurt and Cucumber Sauce, Tabbouleh, Autumn Vegetables

Braised Pork Shank
36

Southeast Family Farms Pork, Sweet Potato Spätzle with Italian Sausage Crumbles and Roasted Red Peppers. Winter Greens.

General Manager: John Gaulke

Chef d'Cuisine Matthew Kallinikos

Sous Chef: David Brown