

APPETIZERS & SALADS

CHARCUTERIE BOARD 34.95

chef's selection

MINI PRIME BEEF CARPACCIO 16.95

beef tenderloin, drizzled with mustard aioli topped with capers, hard boiled eggs, shallots tomato, & parmesan cheese with toast points

ARGENTINEAN SAUSAGE 16.95

pork sausage grilled over mesquite charcoal. Served with house made pepper sauce

CRAB CAKES 22.95

two colossal lump, Maryland style crab cakes, panko breaded

GRILLED LOLLIPOP LAMB CHOPS

lollipops served with spicy-citrus sauce and mint jelly

| Full order 56.95 | Half order 30.95

LOBSTER BISQUE

smooth, creamy, minced lobster & baguette 16.95

CAESAR SALAD

artisan romaine, caesar dressing, croutons parmesan, & white spanish anchovies 11.95

WEDGE SALAD

baby iceberg lettuce, candied bacon & roquefort cheese dressing 12.95

HAWAIIAN TUNA TARTAR 30.95

Fresh caught sashimi grade tuna, ponzu sauce, avocado, togarashi aioli, diced pineapple, wonton crisps

SHRIMP COCKTAIL 19.95

four jumbo gulf shrimp served with spicy cocktail sauce

RUSSIAN CAVIAR 145.95

accompanied with red onions, hardboiled eggs chives, creme fraiche & toast points

LIMITED AVAILABILITY

STRAWBERRY & GOAT CHEESE SALAD

spring mix, strawberry-shallot vinaigrette goat cheese, roasted pumpkin & sunflower seeds and dried cranberries 13.95

BEET SALAD

red & yellow beets, baby arugula, ricotta roasted pecans, dried cranberries, tossed with olive oil & aged balsamic 13.95

CAPRESE SALAD

heirloom tomatoes, fresh mozzarella basil pesto, balsamic, toasted pine nuts & baby arugula 14.95

BOSTON SALAD

boston lettuce served with french mustard vinaigrette, radish & hard boiled eggs 12.95

STEAKS & CHOPS

Creekstone Ranch: all natural, hormone free, midwestern corn fed prime beef

FILET MIGNON

aged 30 days
our most tender cut

| 8oz 50.95

| 12oz 55.95

BONE-IN FILET

aged 30 days
our most tender cut

| 16oz 69.95

NEW YORK STRIP

aged 45 days

| 12oz 50.95

| 16oz 55.95

BONE-IN NEW YORK STRIP

aged 35 days

| 22oz 65.95

RIBEYE

aged 45 days

| 16oz 57.95

AUSTRALIAN RACK OF LAMB

seasoned with a special blend of herbs & spices, mint pesto sauce

| 16oz 56.95

WAGYU STEAKS

WAGYU NEW YORK STRIP

aged 45 days,
Snake River Farms
premium gold cut

| 12oz 79.95

WAGYU RIBEYE

aged 45 days,
Snake River Farms
premium gold cut

| 14oz 90.95

MARKET FRESH SEAFOOD & POULTRY

CHICKEN PARMESAN 28.95

lightly breaded chicken breast topped with housemade marinara and mozzarella cheese served over a bed of fettuccine egg noodles

CHILEAN SEA BASS 54.95

chilean sea bass, baked in white wine butter & herbs, served over sauteed arugula caramelized fennel, topped with olives & orange

CANADIAN LOBSTER TAIL 88.95

two 8oz cold water lobster tails broiled with butter, lemon and chef's spices

MAINE DIVER SEA SCALLOPS 32.95

Pan seared jumbo scallops served over mint pesto, with blistered heirloom tomatoes, shallots and fresh herbs

GRILLED CEDAR PLANK SALMON 36.95

hand rubbed with creole mustard, brown sugar & thyme

HAWAIIAN AHI TUNA 49.95

fresh caught, sashimi grade tuna sesame crusted & seared, served over a sherry soy sauce topped with jicama-avocado slaw

POTATOES, VEGETABLES & SIDES

\$12.95 ea.

JP CREAMY POTATO

creamy whipped potatoes, in a potato skin, finished with au poivre sauce

JP BAKED POTATO

butter, sour cream, bacon, cheddar cheese & chives

AU GRATIN POTATO

sliced potato layered with bacon blue cheese cream sauce, swiss & cheddar cheeses topped with crumbled bacon

SHOESTRING FRIES

tossed in parmesan, rosemary & garlic

STEAK FRIES

hand-cut crispy golden potatoes tossed in parmesan, rosemary & garlic

ONION RINGS

hand breaded buttermilk battered onion rings

SHRIMP RISOTTO

shrimp, arugula, & semi-dried tomatoes

TRUFFLE MAC & CHEESE

scratch made cheese sauce with penne pasta, diced and shaved black truffles & panko bread crumbs

BRUSSELS SPROUTS

sauteed in garlic, butter & topped with grated parmesan cheese

ASPARAGUS

grilled on extra virgin olive oil salt & pepper

CREAMED SPINACH AU GRATIN

baby spinach sauteed with house-made bacon-cream sauce, finished with cheese & toasted bread crumbs

SAUTEED PORTABELLA MUSHROOMS

sauteed with garlic & red wine cream sauce

MIXED VEGETABLES

broccoli, cauliflower, baby heirloom carrots & asparagus

CORN ON THE COB

Grilled in the husk. Served with butter & parmesan

LOBSTER TAIL MAC & CHEESE 25.95

broiled Canadian lobster tail, scratch-made cheese sauce, tender penne pasta, panko breadcrumbs & bacon

DESSERTS

12.95 each

CHOCOLATE 7 LAYER CAKE

7 layers of moist chocolate cake filled with chocolate mousse. Frosted with chocolate buttercream, fudge & chocolate ganache

CHEESECAKE

Classic NY style. Graham crust, berry sauce

KEY LIME PIE

Graham cracker crust, cream filling, key lime juice & zest with cream topping

CARROT CAKE

5 layers of rich cake with carrot, pineapple, coconut, & walnut with cream cheese filling