

A note on your steak selection . . .

We carefully age our USDA beef on premises for twenty-one days, where each piece is hand carved and trimmed by our own butcher. Your steak is then quickly seared at 1800 degrees to preserve their natural juices.

Please enjoy.

PREMIUM CUTS

ROAST PRIME RIB	20 oz. 14 oz.	FILET MIGNON	12 oz. 8 oz.
NEW YORK STRIP	16 oz.	PORTERHOUSE	24 oz.
BONE-IN N.Y. STRIP	18 oz.	BONE-IN RIB EYE	26 oz.

	OSCAR	SUGGESTED PAIRINGS:	
	crab, asparagus, béarnaise	SURF	SCAMPI
		8 oz. lobster tail	jumbo shrimp sauté, garlic butter

SPECIALTIES

MUSHROOM-STUFFED ORGANIC CHICKEN
white cheddar bread pudding, tarragon jus

BACON-WRAPPED "WHITE MARBLE" PORK TENDERLOIN
sautéed vegetables, yukon gold mashed potatoes, dried fig chutney, port syrup

BRAISED BEEF SHORT RIBS
horseradish whipped potatoes, mixed vegetables, cabernet-red currant glaze

THREE DOUBLE CUT LAMB CHOPS
minted potato pancake, mustard infused lamb demi

FISH AND SHELLFISH

ORGANIC IRISH SALMON
grilled vegetable risotto, teardrop tomato salad, lemon-dijon dressing

MISO GLAZED CHILEAN SEA BASS
wasabi mashed potatoes, cilantro-micro green salad

SAUTÉED JUMBO SHRIMP
hand-cut chitarra pasta, asparagus tips, roasted tomato-garlic cream

BROILED COLD WATER LOBSTER TAIL 12 oz.
grilled asparagus, drawn butter

THE COLLOSAL LOBSTER TAIL
a two pound cold water lobster tail, broiled with plugrá butter

SIDES

baked idaho potato

mashed yukon gold potatoes

parmesan-truffle steak fries

fried shoestring potatoes

nueske's bacon mac n' cheese

mushrooms stroganoff

asparagus with hollandaise

baby spinach gratin

broccoli with toasted almond butter

thin green beans

STARTERS

CHILLED JUMBO SHRIMP COCKTAIL
tomato horseradish coulis, spicy remoulade

OYSTERS ON THE HALF SHELL
half dozen fresh bluepoint oysters

CHILLED SHELLFISH TIER
frost chilled assortment of maine lobster, jumbo shrimp,
bluepoint oysters and alaskan king crab claws

CRISPY COCONUT SHRIMP
crunchy coconut batter, tropical mango puree

OYSTERS ROCKEFELLER
classically baked with pernod, spinach and béarnaise sauce

MARYLAND STYLE JUMBO LUMP CRAB CAKES
herb tomato confit, crisp leeks, basil aioli

WILD MUSHROOM TORTELLONI
baby bella mushroom sauté, shaved parmesan, porcini-truffle cream

SMOKED SALMON "GRILLED CHEESE"
french baguette, boursin cheese, american sturgeon caviar, marinated cucumbers

ESCARGOT PROVENCALE
puff pastry, sautéed spinach, melted tomatoes, roasted garlic-lemon butter

HERB CRUSTED AHI TUNA CARPACCIO
micro salad, dijon-mayo, lemon, capers, pear tomatoes, EVO, rustic bread

SOUP

CROCK OF ONION SOUP
gruyere cheese gratin

MAINE LOBSTER BISQUE
diced lobster meat, cognac cream

SALADS

CAESAR SALAD
romaine hearts, garlic anchovy dressing, grated parmesan, sourdough croutons

TOMATO MOZZARELLA SALAD
vine ripe tomatoes, buffalo mozzarella, prosciutto, balsamic vinaigrette, fresh basil

BABY ICEBERG WEDGE
maytag blue cheese dressing, chopped tomatoes, pickled onion, warm nueske's bacon

PLAYER'S CHOPPED SALAD
romaine lettuce, tomato, salami, bacon, hard cooked egg, white cheddar,
roasted pepper, marinated olives, spanish sherry vinaigrette