
STARTERS

OYSTERS ROCKEFELLER – Five Delaware Oysters, spinach, hollandaise	20
SPECK WRAPPED PRAWNS – Juniper berry reduction, fennel salad	18
SHRIMP COCKTAIL – Cocktail sauce, lemon foam, Mache	18
CRAB CAKES – Spicy remoulade, fennel salad, fried capers	18
BAKED BRIE* – Fig jam, pickled onion, candied nuts, honey	18
BRUSSEL SPROUTS – Honey lime cilantro vinaigrette, garlic chips	12

SOUPS & SALADS

FRENCH ONION SOUP – Herbed crostini, gruyere cheese	7 / 10
SOUP OF THE DAY – Chefs preparation, seasonal ingredients	7 / 10
WEDGE – Baby iceberg, peppered bacon, pickled onions, sun dried tomatoes, blue cheese crumbles, avocado ranch dressing, chives	14
PANZANELLA – Mixed greens, tomato, fresh mozzarella, onions, sweet herb vinaigrette	14
HOUSE – Maple citrus vinaigrette, cherry tomatoes, mixed greens, shaved red onions, blueberries	12
CAESAR SALAD – Gem lettuce, herbed crostini, house Caesar dressing, parmesan	12

STEAKS & CHOPS

Add an 8oz. Lobster Tail or 2 snow crab clusters to any steak & chop for \$45

COWBOY RIBEYE 22OZ – Bone in, rich juicy and full-flavored with generous marbling	75
PORTERHOUSE 24OZ – “King of Steakhouse” contains filet and NY strip with a “T” bone in middle	70
FILET 8OZ – Lean and most tender cut of the beef	55
NY STRIP, PRIME 16OZ – Well marbled, full bodied, rich in beef flavor	50
HANGER STEAK 12OZ – Butchers Cut, long, thinner cut, mix of filet tenderness and ribeye flavor	45
PORK TOMAHAWK – Orange rosemary brine, peach BBQ sauce, fried leeks	45

COMPLIMENTS

RED WINE MUSHROOMS	3	CHIANTI BUTTER	3	MADEIRA DEMI GLACE	3
SAUTÉED ONIONS	3	TRUFFLE HERB BUTTER	3	BLUE CHEESE CRUST	3

MAIN

LOBSTER TAIL, 8OZ – Potato puree, asparagus, drawn butter, herb butter	60
SEAFOOD BUCATINI – Lobster, crab, shrimp, saffron tomato sauce	45
CATCH OF THE DAY – Chefs preparation, seasonal ingredients	MP
SPRING ORECCHIETTE – Boursin cream sauce, asparagus, peas, cherry tomato	25
ATLANTIC BAY SALMON – Basmati rice cake, artichoke, preserved lemon vinaigrette.	28
AMISH HALF CHICKEN – Fingerling potatoes, mustard greens, thyme jus.	30

SHAREABLE SIDES

DOUBLE BAKED POTATO	12	TRUFFLE FRIES	10	WILD MUSHROOMS	10
BAKED POTATO	7	SIDEWINDER FRIES	7	ASPARAGUS	8
GARLIC MASHED POTATOES	7	BAKED MAC & CHEESE	8	CREAMED SPINACH	8



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Must be 21 years or older to dine.

*Contains Nuts