



STARTERS

ARTICHOKE BITES

| BREADED ARTICHOKE | REMOULADE AIOLI | MARINARA |
- \$12 -

CHARCUTERIE BOARD

| SEASONAL CHEESE | GRILLED BREADS | WHIPPED RICOTTA |
ASSORTED MEATS | GRILLED VEGETABLES
- \$22 -

AHI TUNA

| SESAME CRUSTED AHI TUNA | THAI PEANUT NOODLE | SRIRACHA |
SOY SAUCE | WASABI | PICKLED GINGER | WAKAME |
- \$18 -

CALAMARI

| SEASONED CALAMARI | FLASHED CHERRY PEPPERS | MARINARA |
LEMON AIOLI
- \$18 -

CRAB CAKE APPETIZER

| CRAB CAKES | SPICY REMOULADE SAUCE |
- \$18 -

BRIE EN CROUTE

| PUFF PASTRY WRAPPED BRIE | SMOKED BLACK RASPBERRY SAUCE |
VANILLA CREAM | SMOKED ALMONDS | GRILLED FLAT BREADS |
- \$18 -

SOUPS & SALADS

1800'S FRENCH ONION

| CARAMELIZED ONIONS | SHERRY INFUSED BEEF BROTH | TOASTED
BAGUETTE | SWISS | PROVOLONE
- \$10 -

HOUSE DINNER SALAD

| MIXED GREENS | TOMATO | ONIONS | CROUTONS | CHEDDAR CHEESE |
- \$13 -

LOBSTER BISQUE

| CREAMY LOBSTER BROTH | FRESH LOBSTER MEAT |
- \$12 -

SOCIAL WEDGE

| ROMAINE | CREAMY CAESAR & CRUMBLY BLUE | BACON | TOMATO |
RED ONION | CHEDDAR
- \$15 -

Add to any salad:

| STEAK 9 | CHICKEN 6 | SHRIMP 8 |

ENTRÉES

SHORT RIB PAPPARDELLE

BRAISED SHORT RIB | MUSHROOMS | VEGETABLES | PAPPARDELLE PASTA | IN A TRUFFLE CRÈME FRAÎCHE

- \$29 -

TENDERLOIN BEEF TIPS

| PRIME TENDERLOIN TIPS | MASHED POTATOES | DEMI GRAVY |

- \$28 -

CHICKEN MARSALA

| PAN SEARED CHICKEN BREAST | MASHED POTATOES | MUSHROOM | MARSALA WINE SAUCE |

- \$26 -

HADDOCK ÉTOUFFÉE

BLACKENED HADDOCK | SHRIMP | SCALLOPS | CRAW FISH | RICE

- \$27 -

SHRIMP & SCALLOP NERO DI SEPIA

SAUTÉED SHRIMP | SCALLOPS | SPINACH | SUN DRIED TOMATOES | BLACK SQUID INK PASTA | LOBSTER CREAM SAUCE

- \$36 -

STEAKHOUSE MEATLOAF

| HOUSE BLENDED GROUND STEAK | CRUMBLLED BLUE CHEESE | BEEF DEMI GLAZE | CRISPY ONION STRAWS | MASHED POTATOES

- \$20 -

STEAK

Our steaks are house cut & Certified Angus Beef PRIME. Each steak comes with choice

| Demi Glaze | Brandy Peppercorn | Mushrooms & Onions | Bearnaise Sauce | Bone Marrow Butter | Bacon Blue Cheese Butter |

N.Y. STRIP

12OZ. ANGUS STRIP STEAK

- \$28 -

18OZ. RIB EYE

THE HOUSE SPECIALTY. 18 OZ CERTIFIED ANGUS PRIME RIBEYE

- \$58 -

FILET MIGNON

OUR HOUSE ANGUS FILET

- 6oz | \$42

ADD SURF TO ANY STEAK ENTRÉE

| LOBSTER TAIL | SHRIMP | SCALLOPS |

AL A CARTE SIDES

CHEF'S DAILY VEGETABLE

FRENCH FRIES

| ADD GRAVY +2 | BACON LOADED +4 | DUCK

FAT +2

- \$6 -

MASHED POTATOES

SWEET POTATO & BRUSSEL HASH

GRILLED ASPARAGUS

MAC & CHEESE

ADD BACON +2 | ADD LOBSTER +6 | | ADD

CRAB +4

- \$6 -