

STARTERS

Bread Service 7

Sweet & Savory Butter

Proceeds Benefit Brighton's Bountiful Harvest

Truffle Fries 13

Garlic Aioli

Crab Cake 22

Dijon Aioli | Watercress Salad | Corn Relish

Pork Belly 18

Slow Cooked | Bourbon Glazed | Sweet & Savory

Mussels 20

White Wine | Garlic | Fresh Herbs | Toasted Bread

Beef Wellington Bites 24

Forged Mushroom Duxelle | Cognac Cream Sauce

Oysters on the Half Shell 22

6 Oysters | Cocktail Sauce | Horseradish | Champagne Mignonette

Colossal Shrimp Cocktail 21

5 Jumbo Shrimp | Cocktail Sauce | Lemon

Tuna Crudo 21

Avocado | Apple Relish | Cured Strawberries
Black Sesame Seeds | Smoked Sea Salt

Filet Tartare 23

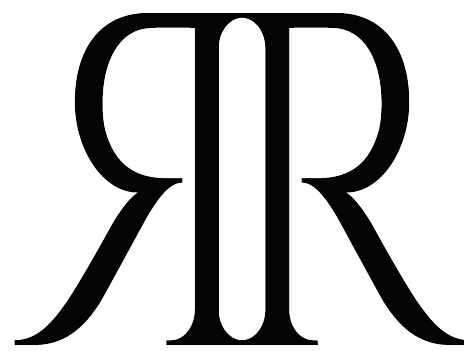
Capers | Garlic Aioli | Parmesan | Cured Egg Yolk | Baguette
Garlic Chip

Chilled Shellfish Tower MKT

1 lb King Crab Legs | 6 Oysters | 6 Colossal Shrimp | Tuna Crudo

C
O
L
D

B
A
R



STEAKS & CHOPS

All Steaks are Seasoned & Broiled at 1200 degrees.

We do not recommend & respectfully will not guarantee any steaks ordered MW or above.

Petit Filet Mignon 46

7 oz | HAB

Filet Mignon 53

10oz | HAB

Ribeye 58

16 oz | HAB

Cowboy Ribeye 95

20 oz | USDA Prime

RR Miyazakigu 155

A5 Wagyu | 6 oz | Striploin

Chateaubriand *for Two* 239

24 oz Barrel Cut CAB Filet Prepared Table-Side
2 Sauces | Asparagus | Potatoes Romanoff | Dessert Choice

Tomahawk 129

40oz | USDA Prime

New York Strip 49

14 oz | HAB

New York Strip 65

14 oz | Dry Aged

Elk Chop 68

16 oz | Double Cut

ENHANCEMENTS:

Lobster Tail 41 | King Crab Legs MKT | Pork Belly & Blue Cheese 12 | Shaved Truffle 13 | Crab Oscar 14 | Carmalized Onion 6
Bernaise 5 | Truffle Butter 8 | Au Poivre 7 | Chimichurri 6 | Cowboy Butter 7 | Zip Sauce 4 | Cognac Sauce 5

CHEF'S SPECIALTIES

Faroe Island Salmon 39

Mustard Glaze | Wild Mushrooms | Roasted Potatoes

Chicken Milanese 27

Arugula Salad | Shaved Parmesan | Tomato | Red Onion | Citrus Vinaigrette

Sea Scallops 43

Parmesan Risotto | Sautéed Spinach | Citrus Buerre Blanc

Bone-In Short Rib 49

Red Wine Braised | Potatoes Romanoff | Baby Carrots | Natural Pan Jus

Chilean Sea Bass 51

Fondant Potato | Broccolini | Sherry Burre Blanc

Surf & Turf 82

7oz Filet | Lobster Tail | Drawn Butter | Zip Sauce

French Onion Soup 12

Melted Gruyere | Puff Pastry Shell

Classic Caesar 14

Toasted Bread Crumbs | House Made Dressing
Shaved Parmesan

Bleu Wedge 15

Baby Gem Lettuce | Marinated Tomatoes
Red Onion | Crisp Pork Belly | Bleu Cheese Dressing

Reserve Chop 15

Tomato | Hearts of Palm | Garlic Croutons
Herbed Goat Cheese | Sherry Vinaigrette

Spinach Salad 16

Candied Walnuts | Granny Smith Apples | Goat Cheese
Lemon Poppyseed Dressing

S
O
U
P
&
S
A
L
A
D

SHARABLE SIDES

Gruyere Potatoes Au Gratin 14

Truffle Mac & Cheese 15

Loaded Baked Potato 13

Potatoes Romanoff 14

Steakhouse Creamed Corn 13

Chili Crisp Broccolini 13

Wild Mushrooms 14

Asparagus 14

Brussels Sprout 14

Bacon Creamed Spinach 14