

Cold Appetizers

Shrimp Cocktail, Garlic Aioli, Cocktail Sauce 14

Scottish Smoked Salmon, Classic Garnish 12

Jumbo Lump Crab Cocktail 15

 *Seared Rare Tuna 16*

Napa Slaw, Aged Balsamic Reduction, Citron Oil

 *Espresso Rubbed Chilled Wagyu Beef 18*

Mushroom Duxelle, White Truffle Oil

Hot Appetizers

Oysters Rockefeller with Pernod 14

Jumbo Lump Crab Cakes, Grainy Mustard Sauce 16

Warm Pear Gorgonzola Tart 10

 *Wild Boar Ribs 15*

Napa Slaw, House-made BBQ Sauce, Horseradish Cream

Trio Tower 55

Crab Cakes, Oysters Rockefeller, Shrimp Cocktail

Artisanal Cheese

Your Maître d'Fromage will present a variety of Artisanal Cheeses from around the world.

Enjoy the ever-changing selection of handcrafted, perfectly ripened cheeses.

Plate of Three Selections 15

Plate of Six Selections 25

Cheese & Wine Flights

Traditional 35

All American 42

Salads & Soups

Tomatoes, Vidalia Onions, House-made Winter Park Bleu Cheese Dressing 11

Mixed Field Greens, Balsamic Vinaigrette 9

Romaine Wedge, Walnuts, Dried Cranberries, Bacon, Shaved Cheese & Asiago Dressing 9

Three Onion Soup with Garlic Crouton 9

Lobster Bisque 9

Alligator Chili 9

Stewed Alligator Chili, Truffled Hushpuppies

For complete enjoyment of your dinner, we recommend that you leave your Smartphone/Blackberry with us at the Hostess Stand where we will gladly charge it for you.

Reading glasses, shawls, and purse stools are available for your dining comfort.

For parties of 8 or more an 18% gratuity will be added.

Please feel free to raise, lower or remove based on your service experience.

Steaks & Chops

We Proudly Serve Midwestern Grain-Fed 1855™ Premium Black Angus Beef and Natural Grass-Fed Beef

All of our Steaks & Chops are Seasoned with our Own Blend of Fresh Herbs, Spices, Garlic & Sea Salt

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| <i>Harris Ranch All Natural New York Strip</i> | <i>16 oz.</i> | <i>42</i> |
| <i>Our Signature, 100% Grass-Fed Beef Tenderloin, Center Cut</i> | <i>10 oz.</i> | <i>44</i> |
| <i>Cowboy Bone-In Rib Steak</i> | <i>21 oz.</i> | <i>39</i> |
| <i>Center Cut Filet</i> | <i>10 oz.</i> | <i>39</i> |
| <i>Porterhouse Steak</i> | <i>24 oz.</i> | <i>39</i> |
| <i>Bone-In Kansas City Strip</i> | <i>20 oz.</i> | <i>37</i> |
| <i>Rack of Lamb</i> | | <i>37</i> |
| <i>Tenderloin of American Buffalo</i> | <i>8 oz.</i> | <i>39</i> |
| <i>Surf & Turf, Filet of Beef Tenderloin & Lobster Tail</i> | | <i>66</i> |

Choice of Sauces: Béarnaise, Au Poivre, Bordelaise, Diable

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| <i>Two Great Toppings for Your Steaks</i> | |
| <i>Gorgonzola Blue Cheese</i> | <i>5</i> |
| <i>Jumbo Lump Crabmeat, Gratinée</i> | <i>8</i> |

Other Good Stuff

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| <i>Dayboat Fresh Fish</i> | <i>Market Price</i> |
| <i>Wild Mushroom Crusted Ostrich Medallions</i> | <i>44</i> |
| <i>Pan Seared Berkshire Kurobuta Pork Chop</i> | <i>36</i> |
| <i>Coq au Vin</i> | <i>32</i> |

For the Table

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| <i>Garlic Mashed Potatoes</i> | <i>7</i> |
| <i>Sautéed Wild Mushrooms</i> | <i>7</i> |
| <i>Potatoes Lyonnaise</i> | <i>8</i> |
| <i>Loaded Mashed Potatoes</i> | <i>9</i> |
| <i>Artisan Mac and Cheese</i> | <i>9</i> |
| <i>Creamed Spinach Gratinée</i> | <i>7</i> |
| <i>Steamed Asparagus Sauce Hollandaise</i> | <i>8</i> |
|  <i>Broccoli, Maître d'Butter</i> | <i>8</i> |
| <i>Artisan Mac and Cheese with Lobster</i> | <i>13</i> |

Meat Temperatures

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| <i>Black & Blue (Pittsburgh)</i> | <i>Medium</i> |
| <i>Charred Outside, Cold Center</i> | <i>Pink Center</i> |
| <i>Rare (English)</i> | <i>Medium Well</i> |
| <i>Cool Red Center</i> | <i>Light Pink Center</i> |
| <i>Medium Rare</i> | <i>Well Done</i> |
| <i>Warm Red Center</i> | <i>Center Fully Cooked</i> |

 *symbol denotes seasonal item*

CONSUMER ADVISORY

Consuming Raw or Undercooked Meats, Eggs, Poultry, Seafood or Shellfish increases your risk of contracting a Foodborne illness. There is risk associated with Consuming Raw Oysters. If you have a chronic illness of the Liver, Stomach or Blood, or have immune disorders, you are at greater risk of serious illness from Raw Oysters, and should eat Oysters full cooked.

Selected menu items may commonly be served at less than fully-cooked temperatures, but we would be happy to prepare them to any degree of doneness that you might prefer.