



## STARTERS *and* SALADS

**CHARBROILED OYSTERS** Broiled in garlic butter and cayenne pepper, topped with breadcrumbs and romano cheese 16  
(Lump Crab +6)

**LEMON PEPPER WINGS** Marinated in hot pepper sauce, fried crispy and tossed with lemon pepper seasoning, with bleu cheese dip 13

**GARLIC CRAB CLAWS** Sautéed in garlic butter and old bay A.Q. (Limited availability)

**CROISSANTS** Topped with honey-butter 7

**HOUSE-MADE MEATBALLS** Marinara, romano 13

**SHE CRAB SOUP** Rich and creamy classic 8

**BROILED SALMON SALAD** Mixed greens, hearts of palm, mushrooms, scallions, tomatoes, balsamic vinaigrette 16 (Substitute Chicken 15)

**FILET MIGNON SALAD\*** Filet Mignon on crisp romaine, bleu cheese, bacon and ham, mushrooms, red onions, balsamic vinaigrette 18



## STEAKS / RIBS

Served with a house salad and side item

**KANSAS CITY STRIP\*** 17oz. bone-in, center-cut 38

**FILET MIGNON\*** 8oz. barrel-cut 41

**GARLIC STRIP\*** 17oz. topped with fresh chopped garlic butter 38

**BONE-IN RIBEYE\*** 22oz. center-cut 49

**PRIME RIB\*** Slow-cooked and sliced to order  
10oz. 27 | 16oz. 38  
(Limited availability)

## ENTRÉES

Add a house salad +4

**BROILED SALMON** Topped with sautéed portobello mushrooms, served with choice of side 25

**FRESH FISH** Prepared grilled or blackened, served with choice of side A.Q.

## BABY BACK RIBS

Double rack of  
"fall-off-the-bone" BBQ ribs

29

## HOMEMADE SIDES

5

CORNED BEEF POTATO SALAD, COLE SLAW, FRENCH FRIES

SEASONAL VEGETBLE, BAKED POTATO, LEMON-ROMANO BROCCOLINI

Large Party gratuity is suggested, the amount may be adjusted at discretion.

\*DENOTES COOKED TO ORDER | CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

JDTHX1202



## WHITES AND ROSÉS

- Pinot Grigio**, Terlato, Friuli, *Italy* | 11/42  
**Sauvignon Blanc**, Matua, *New Zealand* | 10/39  
**Sauvignon Blanc**, Silverado “Millers Ranch”,  
*Napa Valley* | 12/45  
**Sancerre**, Brochard, *France* | 50  
**Pinot Gris**, Portlandia, *Oregon* | 12/47  
**Riesling**, Bex, *Germany* | 10/39  
! **Chardonnay**, Merf, *Columbia Valley (on tap)* | 9  
**Chardonnay**, Truchard, *Carneros* | 12/43  
**Chardonnay**, Sonoma Cutrer, *Russian River* | 13/51  
**Chardonnay**, Stag’s Leap, *Napa Valley* | 70  
**Rosé**, Liquid Geography, *Spain* | 9/35  
**Pinot Noir Rosé**, Stoller, *Willamette Valley* | 12/47

## BUBBLES

- Prosecco**, Riondo, *Italy* | 11/43  
**Brut Rosé**, Piper Sonoma | 51  
**Brut**, Nicolas Feuillatte, *Champagne* | 13/45  
**Brut**, Moët & Chandon Imperial, *Champagne* | 72  
**Brut**, Veuve Cliquot Yellow Label, *Champagne* | 110  
**Brut**, Dom Perignon Vintage 2003, *Champagne* | 290

## REDS

- Pinot Noir**, Carmel Road, *Monterey* | 10/39  
**Pinot Noir**, Planet Oregon, *Oregon* | 14/55  
**Pinot Noir**, Jax Calesa, *Sonoma Coast* | 68  
**Merlot**, Skyfall, *Columbia Valley, WA* | 10/39  
**Tempranillo**, Flaco, *Spain* | 9/35  
**Malbec**, Andeluna, *Uco Valley, Argentina* | 11/43  
**Red Blend**, Conundrum, *California* | 13/51  
**Old Vine Zinfandel**, Criss-Cross, *Lodi, CA* | 39  
**La Rioja**, Viña Alberdi Reserva, *Spain* | 14/55  
! **Cabernet Sauvignon**, Hayes Valley, *Central Coast, Certified Organic (on tap)* | 9  
**Cabernet Sauvignon**, Chop Shop, *California* | 11/43  
**Cabernet Sauvignon**, Oberon, *Napa Valley* | 13/51  
**Cabernet Sauvignon**, Iron and Sand, *Paso Robles* | 16/63  
**Cabernet Sauvignon**, Vineyard 29 | 68  
**Cabernet Sauvignon**, The Calling, *Alexander Valley* | 75  
**Cabernet Sauvignon**, Robert Craig “Affinity”, *Napa* | 82  
**Cabernet Sauvignon**, Ghost Block, *CA* | 110  
**Cabernet Sauvignon**, Silver Oak, *Alexander Valley* | 135

## Dessert 8

*New York Cheesecake* | *Chocolate Brownie with Ice Cream*  
*Croissant Bread Pudding* | *Apple Pie A La Mode*

ADDITIONAL  
SPIRITS ►



► **Holiday Gift Cards** | For Every \$50 Purchase, Receive a 20% Bonus