

## FOR STARTERS

### Jumbo Shrimp Cocktail

Chilled over ice with lemon in chemise cocktail sauce

### Sweet Crab Cocktail

Succulent colossal crab meat with our English mustard sauce

### Oysters on The Half-shell

Our chef features a daily favorite with traditional accompaniments

### Hawaiian Tuna

Fresh cut & blackened sesame lo mein noodles, wasabi sauce

### Sheila's Favorite Oysters

Six fresh-shucked oysters roasted with herbed cheese,  
fine-diced cajun sausage

### Calamari Fritti

Tender battered rings pan tossed with garlic herb butter & spicy  
cherry pepper served with a splash of tuong & marinara sauces

### Crispy Bacon Wrapped Shrimp

Stuffed with basil, wrapped with apple smoked bacon  
finished with a chipotle bbq sauce & floridian fruit salsa

### Asian Dumpling Platter

Pan-seared chicken, pork & vegetable dumplings served with  
Thai peanut slaw, sweet soy & red chili dipping sauces

### Kona Crusted Lollipop Lamb Chops

Our signature blend brings out the natural flavors of our over-sized  
domestic lamb chops aged balsamic & extra virgin olive oil

3 Chops

7 Chops

### Seaside Platter

Chilled lobster tail, jumbo shrimp, fresh shucked oysters & colossal sweet crab

Grande Platter

Petit Platter

## SOUPS

### Lobster Bisque

Chunks of fresh lobster meat, a hint of sherry, a touch of cream & a pinch of fresh dill

### Forestiere Mushroom & Leek

Wild mushrooms & tender aromatic leeks in a rich beef broth puréed & finished with a touch of cream

## SALADS

### Vine-ripened Beefstake Tomato Salad

Locally grown florida tomatoes & sweet onions, dressed with cracked black pepper vinaigrette

### Caesar Salad

Hearts of romaine, grana padano cheese, traditional dressing, garlic herb focaccia croutons

### Insalata Caprese Salad

Tender vine-ripened tomatoes, fresh mozzarella cheese, roasted garlic cloves, toasted pine nuts & basil leaves, coated with droplets of black truffle oil. Topped with a ladle of our warm apple balsamic dressing from our signature crock

### The Wedge

Crisp iceberg, gorgonzola, beefstake tomato, apple-smoked bacon & bleu cheese dressing

## AGED PRIME & PREMIUM BEEF

We carefully select our steaks & hand-trim them daily to ensure the best cuts of grain-fed beef. No artificial ingredients or hormones added.

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## YOUR STEAK WITH STYLE

### Porcini-rubbed

Before charbroiling, we generously dredge your steak with our porcini mushroom seasoning. After cooking we continue to enhance the steak with extra virgin olive oil & aged balsamic.

### Prime Steak au Poivre

We mill crush fresh black peppercorns, then hand-rub the peppercorns into the steak on all sides before charbroiling. The steak is finished with a light brandy peppercorn cream sauce.

### Oscar

Enhance your steak with a traditional oscar topping of asparagus & classic béarnaise sauce.

### Pizzaiola Style

Chef's pizzaiola slow-cooked style, with sweet onions, peppers garlic, fresh oregano & vermouth.

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## OUR STEAK OFFERINGS

### 16 Ounce Prime New York Strip

Charbroiled to perfection

### Filet Mignon

Tender & hand cut, lightly-seasoned before charbroiling. Enhance your steak with a traditional oscar topping of crab, asparagus & béarnaise sauce.

8 Ounces

12 Ounces

### Delmonico

Our most flavorful cut. This 22 ounce cut is charbroiled to your liking. It's truly a steak-lovers dream.

### Veal Chop

Bone in 16 ounce steak, charbroiled to perfection coated with a rich bleu cheese sauce.

### Premium Beef Porterhouse

This 28 ounce cut is lightly-seasoned & charbroiled, served with our rich beef au jus.

## CHEFS CREATIONS

Twice-baked Chicken – Prosciutto Parmigiano  
Herbed cheese stuffing, fresh whole wheat linguini with alfredo sauce

Roasted Lamb Chops  
Charbroiled to perfection. This domestic cut features a full rack covered with a garlic-herb-dijon crust & date mint jus

Pork Tenderloin  
Enhanced with our signature rosemary citrus glaze & fresh golden delicious apple slaw

Vermicelli & Meatballs  
Tender al dente noodles with the best chicken meatballs you ever tasted. The marinara or alfredo sauces are great for dipping your garlic bread.

## FROM THE OCEANS

Lobster Tail  
Our sweet cold water tail is lightly seasoned & broiled or have it chef's way, thermidor-style with large pieces smothered in a creamy gruyere cheese gratinée  
8 Ounces

Chef's Daily Fish Feature

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## A LA CARTE SIDE DISHES

Gruyere scalloped potatoes  
Grilled jumbo steak house asparagus  
Garlic mashed potatoes  
Baked chicken meatballs  
Seasoned Idaho shoestring fries  
Baked potato  
Cream spinach  
Oven-roasted herb mushrooms

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Executive Chef Andre Halston | Sous Chef David Barry

Consuming raw or undercooked foods may increase the risk of foodborne illness. There is a 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 a greater risk for serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

18% Service charge will be added to parties of 8 or more.