

Chilled Seafood....

*East Coast Oysters *four each, 12*

*West Coast Oysters *four each, 14*

*Classic Chilled Gulf Shrimp
4 each, horseradish cocktail sauce 16

*Sushi Grade Tuna Tartare
citrus soy vinaigrette 14

Appetizers....

American Wagyu Dumplings *15*

*Steak Tartare
hand cut beef, grilled flat bread 9

*Beef Sirloin Carpaccio
horseradish, amarene cherries 14

Salads....

*Caesar Salad
parmesan, croutons 7

Crisp Baby Iceberg
*great hill blue, bacon, tomatoes
buttermilk ranch dressing 8*

Mesclun Greens
baby tomatoes, cabernet vinaigrette 7

Native Tomatoes
blue cheese dressing, croutons, bacon 9

Endive & Watercress
spiced walnuts & roquefort 8

Soups....

Maine Lobster Bisque
cognac and sherry 6

Potato & Leek Chowder
whole belly clams, bacon 5

Sandwiches....

*12 Ounce Sirloin Burger
vermont cheddar, sautéed onions, fries 16

Grilled Chicken Club
*lettuce, tomato,
applewood smoked bacon, fries 12*

*Beef Tenderloin Club
*horseradish mayo, bacon
lettuce, tomato, fries 16*

Entrée Salads....

Greek Style Shrimp Salad *18*

Grilled Chicken Cobb Salad
*iceberg, romaine, hard boiled egg, bacon
tomatoes, avocado, ranch dressing 14*

*Beef Tenderloin
*watercress, great hill blue cheese,
panzanella salad 18*

*Classic Caesar *11*
add chicken breast 5
add four jumbo grilled shrimp 7
add pepper crusted beef tenderloin 6

Steak & Salad.... choose a salad & sauce

Salads....

Caesar Salad

Crisp Baby Iceberg

Mesclun Greens

Endive & Watercress

Sauces....

Garlic Butter and Bone Marrow

Bearnaise

Red Wine

Bordelaise

Lou Jean's BBQ

Moo Steak Sauce

A-1

Steaks....

*Classic New York Sirloin *12 ounce 26*

*Filet Mignon *8 ounce 36*

*Filet Mignon *12 ounce 43*

*Rib Eye Steak *18 ounce 38*

*Prime New York Sirloin *14 ounce 39*

*Dry Aged Rib Eye *16 ounce 56*

*Dry Aged New York Sirloin *14 ounce 47*

*Bone in Delmonico *24 ounce 44*

*Pepper Crusted Prime Sirloin Au Poivre *14 ounce 44*

*Painted Hills New York Sirloin *all natural,
grass and grain fed 14 ounce 44*

Three-Course Lunch (\$20.11pp)

Choice of Appetizer

*Chopped Sirloin Steak Tartare
grilled flatbread

*Caesar Salad
parmesan, croutons

Maine Lobster Bisque

Choice of Entrée

*12 ounce NY Sirloin
frites, garlic marrow butter

*Grilled Faroe Island Salmon
native corn succotash

Wiener Schnitzel
brown butter sauce, egg, capers

Choice of Dessert

White Chocolate Cheesecake
fresh raspberry

Chocolate Brownie Sundae

Moo Specials....

Maine Lobster Roll & Salad *23*

*12 Ounce New York Sirloin
maitre d'hôtel butter, truffled fries 22

Caramelized Sea Scallops
*parsnip puree, wild mushrooms,
brussel sprouts 19*

Wiener Schnitzel
brown butter sauce, egg & capers *24*

**Served raw or cooked to order.*

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
An 18% gratuity will be added to parties of 6 or more*