

Appetizers....

***Wellfleet Oysters**

4 each, raspberry mignonette 12

***Classic Chilled Gulf Shrimp**

4 each, horseradish cocktail sauce 16

***Sushi Grade Tuna Tartare**

citrus soy vinaigrette 14

***Steak Tartare**

hand cut beef, pullman toast points 12

Maine Lobster Bisque

cognac and sherry 12

Potato & Leek Chowder

ipswich clams, common crackers 9

Kobe Beef Dumplings

ginger, scallion and soy 14

***Caesar Salad**

parmesan, traditional dressing, croutons 7
with grilled chicken 14

Crisp Baby Iceberg

great hill blue, bacon, tomatoes,
buttermilk (ranch) dressing 8

Entrees....

Greek Style Salad with Grilled Shrimp 22

***12 Ounce Sirloin Steak Frites**

maitre'd hotel butter truffled fries 26

Wiener Schnitzel

brown butter sauce, egg & capers 24

Caramelized Sea Scallops

spring ramp, bacon whipped potato &
oyster mushrooms 21

“Steak” Us Out!

Sunday & Monday Nights:

Three-course prix fixe menu for \$35pp.

Complimentary valet parking for dinner guests.

Sandwiches....

all sandwiches served with french fries

Classic B.L.T. 12

***12 Ounce Sirloin Burger**

vermont cheddar, sautéed onions,
brioche roll 16

Grilled Chicken Club

lettuce, tomato,
applewood smoked bacon 14

***Grilled Tenderloin Sandwich**

blue cheese sauce, onion jam,
baby arugula 18

Steaks....

*served with roasted garlic and bone
marrow butter*

***Filet Mignon ° 8 ounce 29**

***Rib Eye Steak ° 18 ounce 36**

*** Prime New York Sirloin ° 14 ounce 39**

***Niman Ranch New York Sirloin ° free range, vegetarian fed 14 ounce 44**

***True 100% Kobe Beef ° Kagoshima Prefecture, Japan sirloin 6 ounce 120**

Sauces....

Moo Steak Sauce 2
Red Wine 2 Bordelaise 2
Lou Jean's BBQ 1
A-1 Free

Sides....

Truffled Parmesan Fries 11

Steamed Asparagus
hollandaise (of course) 9

B and B Mushrooms
butter and brandy 6

Mashed Yukon Gold Potatoes
country style 5/9