



appetizers

fried okra 7
buttermilk dipping sauce

cheese plate 10 for one
5 each additional
sheep, goat, and cow with accoutamants

fried calamari 11
grilled lime aioli

steamed mussels 13
Prince Edward Island mussels served in a
white wine, garlic citrus broth with tomato
rubbed bread

crab cake 15
traditional crab cake topped with black bean
corn salsa with romesco sauce and greens

steak and eggs 15
tartare with capers, shallots, chives, lemon
tossed greens, and finished with a spiced
brown mustard aioli, garnished with an olive
oil poached egg yolk

shrimp cocktail 19
citrus, horseradish, smoked cocktail sauce

crudo market
ask your server for details

soup

chef's selection 6
ask your server for details

salad

caesar 7
romaine, crostini, anchovy

farmed greens 7
pistachio, blue cheese, citrus vinaigrette

prime caprese 9
heirloom tomatoes and fresh mozzarella
tossed with fresh greens and finished with a
traditional balsamic vinaigrette

the wedge 9
iceberg lettuce, local farm fresh bacon,
heirloom tomatoes, hard-boiled egg, and
parmesan cheese, served with a green
goddess dressing

chefs de cuisine

josh charles
rachel obermeyer

steaks

prime 'cowboy'
20 oz bone-in rib-eye 45

prime tenderloin
8 oz 45
10 oz 49

black angus
12 oz strip 37
14 oz rib-eye 39
16 oz T-bone 43

grass fed
8 oz filet 41
12 oz strip 45

saucs all steaks served with your choice of one sauce
au proivre • horseradish • chipotle veal jus •
bordelaise • hollandaise • blue cheese

add an additional sauce for \$2

steak extras

5 oz lobster tail 25
oscar 15

entrees

pasta pomodoro 19
house-made fettucini, pomodoro sauce and
local squash

amish roasted chicken 25
airline cut, roasted till crisp and served with
roasted fingerling potatoes, gremolata, and
roasted kale, served with a citrus emulsion

organic bone-in pork chop 29
jalapeño spiced polenta, sautéed asparagus,
and peach butter

curried hanger steak 33
cilantro infused rice, charred peppers, and
pickled red onion

rainbow trout 35
roasted and served skin-on with a sweet
potato hash, haricot vert and arugula tossed
with a yuzu vinaigrette

roasted lobster tail (1/2) 35
drawn butter, seasonal vegetables, and lemon

day boat scallops 37
seared and served over a creamy quinoa with
glazed carrots and a brussel sprout slaw with
preserved lemon buerre blanc

sides 6 each

loaded baked potato
macaroni and cheese
sautéed vegetables
bacon roasted brussel sprouts
sautéed asparagus
local mushrooms

creamed corn
sweet potato hash
hand cut fries
garlic whipped potatoes
braised kale
roasted fingerlings

A 20% gratuity will be added to parties of six or more.

Consuming raw or under cooked eggs, meats, seafood or poultry may increase the risk of food borne illness.