

STARTERS

- Stuffed Mushrooms - Mushrooms stuffed with 4 different cheeses and chopped walnuts over a bed of spinach 8
Shiitake Mushroom Bruschetta - Thinly sliced shiitake mushrooms over creme fraiche topped with melted cheese 7
Crab Cakes - Two lightly crusted lump crabmeat medallions served with our red bell pepper aioli 8
Seared Jumbo Scallops - A duo of scallops seared with a light champagne cream 8
Bacon Wrapped Prawns - Two jumbo tiger shrimp wrapped with bacon topped with fresh mango salsa 8

SOUPS AND SALADS

- Soup of the Day - Daily made kitchen special 6
French Onion Soup - Baked onion soup with seasoned baguette topped with fresh gruyere 8
Potato Chowder - Individual tureens of chunky potato and smokey bacon bits 7
Mixed Green Salad - House salad with choice of dressing 6
Caesar Salad - Hearts of romaine in our house caesar dressing with anchovies 8
Goat Cheese Baby Greens - Mixed green salad tossed in basalmic vinaigrette with toasted goat cheese baguette 10
Heirloom Tomato Salad - Fresh heirloom tomatoes with mozzarella drizzled in basalmic reduction 11
Medium-Rare + Salad - Medley of field greens with carmalized pears & candied pecans sprinkled with gorgonzola cheese 9

STEAKS

- Salsbury - Grounded Wagyu beef seasoned with rich gravy over garlic mashed potatoes 9
Flat Iron - Wagyu 10oz seasoned cowboy style with choice of sauce and potato 15
Culotte - Wagyu Top Sirloin cap full flavor 15
New York Strip - Wagyu 12oz classic tender strip 19
Bacon Wrapped Filet - Petite Wagyu beef tenderloin wrapped with thick smoked bacon 21
Filet Mignon - Tender Wagyu beef tenderloin 26
Rib Eye - Cut to order grilled to perfection Wagyu Rib Eye(14-20oz) 2/oz
Prime Rib - Roasted Wagyu Rib Eye marinated for 36 hours (Saturday's Only)
English Cut - 12oz thinly sliced 22
House Cut - 14oz 26
Plus Cut - 16oz 32
steak plus

All steaks come with choice of potato and sauces unless otherwise noted
Garlic Mashed, Au Gratin, Roasted Red, Steak Wedge, & Baked
Bernaise, Black Pepper, Demi Glaze, Garlic, & Mushroom

PLUS MORE

- Filet of Sole - Sauteed sole filet with an almond cream sauce 17
Atlantic Salmon - Sauteed with fresh dill or grilled over garlic cream penne 17
Tiger Prawns - Sauteed jumbo prawns in lemon garlic linguini 17
Chicken Fettucini - Roasted with sun-dried tomatoes and parmesean cream spinach fettucini 16
Chicken Piccata - Lightly breaded tender chicken with lemons and capers 16
Roasted Chicken - Half roasted chicken brined with herbs and spices 18
Duck a'la Orange - Twice cooked duck breast and leg with a savory sweet orange reduction 24
"Fall of the Bone Short Ribs" - Braised beef short ribs bordelaise 19
Lamb Shank - Braised until tender in a tomato thyme herb reduction 19
New Zealand Rack of Lamb - Grilled and bread crusted with roasted tomato 25

DESSERTS

- Vanilla Creme Brulee 6
Chocolate Lava Cake 6
Strawberry Cheesecake 6
Apple Tartin 6
Fruit Crepe Wrap 6
Ice Cream & Fresh Fruit 6

