

APPETIZERS

- CRAB BISQUE** grilled croutons 13
- SHRIMP COCKTAIL** jumbo shrimp, cocktail sauce 18
- CRAB COCKTAIL** colossal lump crab, champagne vinaigrette 18
- OYSTERS ON THE HALF SHELL** ½ dozen, cocktail sauce 18
- OYSTERS BISTECCA** grilled oysters, prosciutto, roasted peppers, Kalamata olives, cayenne, Parmigiano-Reggiano 18
- SCALLOPS** blackened day boat scallops, habanero jelly 24
- OUR SIGNATURE CRAB CAKE** colossal lump crab, remoulade sauce 23

CICCHETTI

Our Italian small plates for sharing or to create your own tasting menu

- BURRATA CAPRESE** fresh mozzarella, tomatoes, basil, balsamic reduction 12
- PAN FRIED MOZZARELLA** prosciutto wrapped, balsamic reduction 14
- STUFFED BANANA PEPPERS** sweet Italian sausage, marinara, Parmigiano-Reggiano 16
- RAVIOLI DIAVOLO** sausage and broccolini stuffed ravioli, crushed pepper flakes, fresh tomato sauce, Parmigiano-Reggiano 14
- GNOCCHI** potato gnocchi, tomato cream sauce, Parmigiano-Reggiano 12
- CURED MEAT & CHEESE** Chef's selection of assorted salami and cheeses 17

SALADS

- BISTECCA WEDGE** smoked bacon, tomatoes, sweet onion, Gorgonzola crumbles, bleu cheese 8
- CAESAR** baby romaine, anchovies, Parmigiano-Reggiano, croutons 8
- SPINACH** goat cheese, red onions, smoked bacon, vinaigrette 8
- CHOPPED** Iceberg, tomatoes, cucumber, bacon, green olives, croutons, Parmigiano-Reggiano 8

CLASSICS

- SALMON*** grilled Atlantic salmon, artichokes, tomatoes, onion, basil, olive oil, parmesan, balsamic reduction 26
- CHICKEN** Gerber Farms, all natural, pan roasted, tomatoes, mushrooms, white wine 23
- SHRIMP** jumbo shrimp, fresh tomato, scampi sauce, served over linguine 32
- RACK OF LAMB*** grilled New Zealand petite lamb chops 35
- LOBSTER*** 8-10 oz cold water lobster tail, drawn butter 45

Our passion is to serve the highest quality foods and create an enjoyable experience for our guests.

If you have a time constraint, please notify your server.

*These items are cooked to order. Consuming raw or undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness.

THE STEAKS

Our steaks are USDA, and hand selected, aged a minimum of 28 days to ensure superior marbling and tenderness, and finished with garlic basil butter.

FILET 7 oz. center barrel cut 34

FILET 10 oz. center barrel cut 43

RIBEYE 14 oz. center cut 37

PORTERHOUSE 24 oz. center cut 48

28 DAY DRY-AGED

22 oz. **BONE-IN COWBOY RIBEYE** 52

FILET OSCAR

Our center barrel cut filet, topped with jumbo crab, asparagus, hollandaise

7 oz 48 | 10 oz. 57

CAJUN RIBEYE

14 oz. center cut , Cajun spiced, habanero jelly 43

STEAK NEIL

Prime, 14 oz. center cut strip, topped with sautéed mushrooms, garlic basil bleu cheese sauce 49

STEAK AU POIVRE

Prime, 14 oz. center cut strip, skillet seared, fresh peppercorn crusted, cognac cream 47

USDA PRIME

14 oz. **NEW YORK STRIP**
CENTER CUT 41

STEAK ADDITIONS |

8-10 oz. **COLD WATER LOBSTER TAIL** 45

GRILLED JUMBO SHRIMP 18

JUMBO LUMP CRAB CAKE 23

BLACKENED SCALLOPS 16

SAUCES |

HORSERADISH CREAM 3

BEARNAISE 3

HABANERO JELLY 3

PEPPERCORN COGNAC CREAM 3

TOPPINGS |

AU POIVRE skillet seared, fresh peppercorn crusted, cognac cream 6

NEIL sautéed mushrooms, garlic basil bleu cheese sauce 8

OSCAR jumbo crab, asparagus, hollandaise 14

-MEAT TEMPERATURES-

RARE | red, very cool center – **MEDIUM RARE** | red, warm center

MEDIUM | pink center – **MEDIUM WELL** | slightly pink center

WELL | cooked throughout, no pink

NOT RESPONSIBLE FOR WELL DONE STEAK

SIDES FOR TWO

BAKED POTATO 7

LOADED BAKED POTATO 9

HERBED MASHED YUKON POTATOES 7

AU GRATIN POTATOES 9

FRESH CUT SHOESTRING FRIES 7

SWEET POTATO CASSEROLE 8

ASPARAGUS WITH HOLLANDAISE 8

ROASTED OR STEAMED BROCCOLI 7

CREAMED SPINACH 8

SAUTÉED SPINACH 7

SAUTÉED MUSHROOMS 7

SAUTÉED SPINACH & MUSHROOMS 8