APPETIZERS

Market Oysters Kale and Spinach, Bacon, Parmesan Reggiano  16
Diver Scallops Seared, Banana Polenta, Warm Bacon Marmalade  18
Tuna Sashimi Black Sesame Seeds, Wakame, Ponzu  19
Wild Shrimp Cocktail On Ice, Cocktail Sauce  16
Crab Cake Jumbo Lump, Yellow Tomato Salsa, Lime Emulsion  15

SOUPS & SALADS

Clam Chowder Smoked Bacon, Fresh Thyme  9
French Onion Soup Caramelized Onion, Gruyere, Parmesan  8
Heirloom Tomato Burrata Cheese, Arugula, Balsamic Reduction  10
Spinach Salad Strawberries, Marcona Almonds, Feta Cheese, Fresh Peas, Poppy Seed Vinaigrette  10
Caesar Salad Presented Tableside for Two  22

HAND CUT STEAKS & CHOPS

Steak Diane Medallions of Tenderloin, Cognac Sauce  47*
Bone-In Filet 14oz. Rosemary Jus Lie  50*
New York Strip 14oz. Prime, Porcini Butter  49*
Porterhouse 26oz. Prime, Red Pepper Parsley Butter  65*
Bone-In Ribeye 22oz. Shallot Merlot Butter  52*
Filet Mignon 10oz. Sauce Béarnaise  42
Lamb Rack Lingonberry, Rosemary Chimichurri  48*
Kurobuta Porkchop 14oz. Cider Bourbon Demi  32

TEMPERATURE TO CHEF’S SPECIFICATIONS

Pittsburgh - Charred, Cold Red Center
Rare - Cold Red Center
Medium Rare - Warm Red Center
Medium - Hot Red Center
Medium Well - Hot Pink Center
Well - Hot Brown Center (Not recommended)

SEAFOOD

Wild Salmon Black Truffle Emulsion  28
Colossal Shrimp Scampi Style, Lemon Garlic Linguini  30
Chilean Seabass Teriyaki Basted  37
Seared Tuna Wasabi Soy Sauce  36
Diver Scallops Sundried Tomato, Linguini  30

CHICKEN & PASTA

Roasted Half Chicken Naked Farms Organic, Cilantro, Garlic, Lime  25
Buffalo Bolognese Capellini Pasta  24
Butternut Squash Ravioli Sundried Tomato, Kale, Shiitake, Feta Cheese  22

SIDES FOR TWO

Baked Potato  8  Sautéed Wild Mushrooms  9
Sautéed Pencil Asparagus  12  Sautéed Spinach, Red Quinoa, Fresh Peas, Dried Cherries  11
Hash Browns  10  Bourbon Creamed Corn  8
Roasted Garlic Smashed Potato  9  Caramelized Brussels Sprouts, Bacon  10
Creamed Spinach  11  Butternut Squash, Cinnamon Chipotle Rubbed Marcona Almonds  11

Above prices do not include tax or gratuity.
We use fresh, all-natural, organic, and locally grown products whenever possible.

Meal plan guests, please enjoy our choice of entrée and side dish. *Add Market Price surcharge.

Our good friends at the health department would like you to know that consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

Please let us know if you have allergen issues.

GF (Gluten Free Product).

3/17