



# STEAKHOUSE

PETE PATTERSON Executive Chef  
ROBERT ANDERSON Sommelier  
LARRY BOWMAN Butcher

## A P P E T I Z E R S

### SEAFOOD TOWER

Colossal selection of Gulf Jumbo Shrimp, Chilled Lobster, and Crab Claws on Ice with an accompaniment of Sauces 65

### CRAB CAKES

Two Jumbo Lump Crab Cakes, served over Lemon Butter Sauce 19

### BEEF CARPACCIO

Raw Aged Beef, Capers, Chopped Egg, Crostini and Fresh Greens 12

### CHEESE & CHARCUTERIE BOARD

Group assortment of Manchego, Gorgonzola, Baked Brie, Local Cherry Salami, Capicola, Prosciutto, Toasted Nuts, Figs, Pears, Grapes, McClain honey and Jam with Housemade Crackers and Crostini 22

### WEST INDIES CRAB SALAD

Decadent Crab Salad with Endive, Heirloom Tomato, Avocado and Housemade Crackers 14

### FRIED LOBSTER TAILS

Crispy flash fried with Remoulade Sauce 18

### CALAMARI

Flash Fried with Remoulade Sauce 13

### QUAIL SCOTCH EGGS

Three soft boiled Quail Eggs, encrusted with House Made Sausage, dredged in Panko Bread Crumbs and lightly fried with Mustard Sauce 9

## S O U P S

### LOBSTER BISQUE

Shrimp and Lobster Stock, White Wine and Cream 12

### SOUP DU JOUR

Chefs daily creation 6

## S A L A D S

### CHOP SALAD

Chopped Iceberg, Spinach, Radicchio, Cherry Tomato, Chopped Egg, Mushroom, Bacon, Hearts of Palm, Artichoke, Blue Cheese, Green Olive, Red Onion with Lemon-Basil Vinaigrette 9

### HEIRLOOM TOMATO SALAD

Local lettuce topped with vine ripe and marinated Heirloom Tomatoes, Red Onion and Blue Cheese 9

### WEDGE SALAD

Iceberg Lettuce Wedge, Tomato, Gorgonzola, Shaved Radish, Bleu Cheese Dressing and Bacon 8

### GREEK SALAD

Local Lettuce, Tomato, Feta Cheese, Onion, Cucumber, Kalamata Olives, Caper Berries and Olive Oil 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

## S T E A K S & C H O P S

### WILD GAME SPECIAL

Chef's Creative Daily Preparation *market price*

### FILET

Tender Grass Fed Midwestern Beef with Pecan Smoked Bourbon Demi-Glace  
Full 10 ounce Cut 50 | 6 ounce 30

### BONE-IN FILET

12 ounce Specialty Center Cut, Aged to Perfection, Topped with Dem-Glace 60

### DELMONICO

Prime Cut and Aged. Fully Trimmed by our Butcher, Topped with Dem-Glace  
Full 20 ounce Cut 40 | 10 ounce Cut 20

### TOMAHAWK RIBEYE

32 ounce, Aged Prime Steak with our House Demi-Glace 65

### NEW YORK STRIP

Prime Cut, Aged and Incredibly Tender 16 ounce cut, Topped with  
Dem-Glace 35

### BONE-IN PORK CHOP

16-Ounce, Frenched Chop, Marinated for Full Flavor and Tenderness with  
Marchand de Vin Sauce 26

## S U R F & T U R F

### SEAFOOD ADDITIONS

Lobster Tail - Add 14  
Three Jumbo Gulf Shrimp - Add 8  
Two Scallops - Add 15  
Two Cold Water Crab Claws - Add 13

### OSCAR STYLE

Top any Steak with Jumbo Lump Crab,  
Hollandaise and Asparagus Add 12

### BLUE CHEESE CRUST

Encrust any Steak with; Gorgonzola,  
Roasted Garlic and a touch of Panko Bread  
Crumbs Add 6

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED WARM CENTER	PINK HOT CENTER	SLIGHTLY PINK HOT CENTER	COOKED THROUGHOUT NO PINK

## L I G H T E R F A R E

### GULF FISH OF THE DAY

Chef has Selected the Finest Fresh Fish for Your Enjoyment  
*market price*

### FLOUNDER NEW ORLEANS

Stuffed with Jumbo Lump Crab, Trinity, Creole Spices and Bread  
Crumbs. Baked and Topped with Mornay Sauce 29

### CRAB CAKES

Three Jumbo lump Crab Cakes over Lemon Butter Sauce 28

### DIVER SCALLOPS

Four Pan-Seared Day Boat Scallops and Lump Crab with Lemon  
Butter Sauce 35

### RED SNAPPER

Pan-Seared and Topped with Jumbo Lump Crab and  
Lemon Butter Sauce 31

### VEGETABLE PLATE

Select Four 13

## S I D E S

STEAMED BROCCOLI 6

BALSAMIC BRUSSEL SPROUTS 8

ASPARAGUS 6

SPINACH & ARTICHOKE BREAD PUDDING 9

SHOESTRING FRIES 5

CREAMED SPINACH 8

SAUTÉED MUSHROOMS 6

LOCAL CHEESE GRITS 6

BAKED POTATO 6

TRUFFLE WHIPPED POTATOES 9