



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, Beehive Fully Loaded, Pimento
Cheese, Local Cherry Salami, Capicola, Prosciutto, Toasted Nuts,
Figs, Pears, Grapes, McClain honey and Jam with Housemade
Crackers and Crostini 22

BAKED CRAB DIP

Decadent Crab, baked with Mornay Sauce and Cream Cheese
with Crostini's 14

FRIED LOBSTER TAILS

Crispy flash fried with Remoulade Sauce 18

CALAMARI

Flash Fried with Remoulade Sauce 13

TUNA LOLLIPOPS

Sushi Grade Tuna prepared Rare with Soy-Ponzu Sauce 12

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 Dressing 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

S U R F & T U R F

SEAFOOD ADDITIONS

Lobster Tail - Add 14
Three Jumbo Gulf Shrimp - Add 8
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

REDFISH

Pan-Seared and Topped with Jumbo Lump Crab and
Hollandaise Sauce 31

CRAB CAKES

Three Jumbo lump Crab Cakes over Lemon Butter Sauce 28

VEGETABLE PLATE

Select Four 13

S I D E S

STEAMED BROCCOLI SM 4 LG 6

BALSAMIC BRUSSEL SPROUTS SM 5 LG 8

ASPARAGUS SM 4 LG 6

SHOESTRING FRIES SM 3 LG 5

CREAMED SPINACH SM 5 LG 8

SAUTÉED MUSHROOMS SM 4 LG 6

LOCAL CHEESE GRITS SM 4 LG 6

BAKED POTATO 6

TRUFFLE WHIPPED POTATOES SM 5 LG 9