



❧ CHILLED ❧

- SEAFOOD TOWER
 - COLOSSAL SHRIMP COCKTAIL
 - DELAWARE BAY OYSTERS
- alaskan king crab, maine lobster, delaware bay oysters, colossal shrimp, jumbo lump crab salad, cocktail, horseradish, sauce louis **MP**
 lemon, horseradish, cocktail **19**
 fresh shucked, lemon, cocktail **15**

❧ WARM ❧

- GRILLED SEA SCALLOPS
 - SEARED BEEF TENDERLOIN
 - LOBSTER TEMPURA
 - BROILED OYSTERS
 - CRAB CAKES
 - SEA SALT & PEPPER CALAMARI
- crispy pancetta, fennel, crisp apple, celery root purée, herb vinaigrette **18**
 chimichurri, fingerling potato, tomato, spinach, garlic **18**
 napa slaw, avocado, fish sauce **19**
 asiago butter or rockefeller **16**
 herb salad, smoked tomato aioli **16**
 lemon, olives, artichokes, pomodoro, lemon aioli **15**

❧ SOUP ❧

- LOBSTER BISQUE
 - FRENCH ONION
- poached lobster, melted leek **12**
 sherry broth, sweet onion, gruyère, crostini **10**

❧ SALAD ❧

- THE WEDGE
 - CAESAR
 - MIXED BABY GREENS
 - CALIFORNIA CAPRESE
- applewood smoked bacon, blue cheese, heirloom tomatoes, iceberg lettuce, red onions, chives **10**
 romaine, radicchio, parmigiano reggiano, garlic croutons **10**
 local green, marinated feta, tomato, cucumber, onion, carrot, greek vinaigrette **9**
 heirloom tomato, avocado, burrata cheese, basil, aged balsamic, extra virgin olive oil, crostini **12**

❧ THREE COURSE SHARED ❧

40 OZ. DRY AGED TOMAHAWK **150**
 COLORADO RACK OF LAMB **150**
 au poivre sauce & béarnaise, petite wedge salad, classic caesar or french onion soup, choice of 2 sides, chocolate cake or carrot cake

❧ CLASSIC CUTS ❧

USDA PRIME BLACK ANGUS BEEF

- 14 OZ NY STRIP STEAK **55**
- 26 OZ PORTERHOUSE **75**
- 22 OZ COWBOY CHOP **70**
- USDA CHOICE 8 OZ CENTER CUT FILET **39**
- COLORADO LAMB RACK **58**
- SLOW ROASTED PRIME RIB
- 12oz **34** 18oz **42**

❧ TOPPERS ❧

- AU POIVRE SAUCE **5**
- BEARNAISE **5**
- BLUE CHEESE **5**
- OSCAR STYLE **12**
- PETITE LOBSTER SCAMPI **12**
- PARMIGIANO REGGIANO **5**

❧ FROM THE SEA ❧

- 9 OZ LOBSTER TAIL
 - TWIN TAILS
 - ONE POUND ALASKAN KING CRAB LEGS
 - SEAFOOD COMBO
 - CATCH OF THE DAY
 - GRILLED SALMON FILET
- broiled, drawn butter, lemon **39**
 two lobster tails, broiled, drawn butter, lemon **67**
 steamed, drawn butter, lemon **MP**
 catch of the day, petite lobster scampi, seared scallops, herb beurre blanc **MP**
 chef's creation **MP**
 teriyaki, rice noodle, mint, cilantro, snow peas, carrot, sweet pepper, sesame vinaigrette, peanuts **30**

❧ MAIN COURSE ❧

- SHRIMP SCAMPI FETTUCCINI
 - FETTUCCINE ALFREDO
 - 18 OZ TOMAHAWK PORK CHOP
 - CLASSIC SURF & TURF
 - STEAK & SHRIMP
 - AMISH CHICKEN
- garlic, white wine, fresh herbs, spinach, fettuccini **30**
 parmigiano reggiano, butter, cream, fresh pasta **22**
add on: chicken 12 | *salmon 15 | shrimp 18
 parmesan polenta, wilted watercress, exotic mushroom, cipollini onion, bacon jam, remouillage **39**
 8 oz center cut filet, 9 oz. lobster tail, broiled, drawn butter, lemon **67**
 twin petite filets, jumbo shrimp, béarnaise, asparagus **48**
 whipped mascarpone potatoes, fried brussels sprouts, chicken jus **29**

❧ ACCOMPANIMENTS 10 ❧

- WHIPPED MASCARPONE POTATOES
- LEMON GARLIC BROCCOLINI
- FRIED BRUSSELS SPROUTS
- JUMBO BAKED POTATO
- HAND CRAFTED PIEROGIS
- MUSHROOMS AND ONIONS
- PARMESAN TRUFFLE FRIES
- JUMBO ASPARAGUS GRILLED
- LOBSTER MAC & CHEESE

*We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.