### featured drinks

#### WHISKEY BASIL SMASH

knob creek single barrel bourbon, domaine de canton, fresh lime juice, fresh basil leaves 15

#### RASPBERRY ROSEMARY COSMO

absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 14

# signature seafood

#### **CHILLED SEAFOOD TOWER**

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab small 90 large 175

## specialty cuts

### **BONE-IN FILET\***

a tender 16 oz bone-in cut, at the peak of flavor 79

#### **BONE-IN NEW YORK STRIP\***

USDA Prime, 19 oz bone-in cut, our founder's favorite 68

#### **TOMAHAWK RIBEYE\***

USDA Prime bone-in 40 oz, well-marbled for flavor 149



enjoy a prix fixe meal featuring one of chef 's favorite recipes, includes a starter, entrée, & personal side

starters STEAK HOUSE SALAD | CAESAR SALAD\* | LOBSTER BISQUE

entrées TRUFFLE CRUSTED FILET\*

6 oz filet, truffle butter, parmesan, panko bread crumbs 57 upgrade to 8 oz. +10

STUFFED CHICKEN

oven roasted chicken breast, garlic herb cheese, lemon butter 49

FILET & SHRIMP\*

6 oz midwestern filet with two jumbo shrimp 59 upgrade to 8 oz. +10

KING SALMON FILLET

garlic butter, baby spinach, grape tomatoes 52

sides CREAMED SPINACH I GARLIC MASHED POTATOES I STEAMED BROCCOLI



WIFI PASSWORD: !Sizzle!