

STARTERS

SOUP & SALAD

Duck Fat Parker Rolls	18
<i>Onion Marmalade, Seasoned Butter</i>	
Maryland Style Crab Cakes (2)	27
<i>Blue Crab, Roasted Red Pepper Aioli, Sweet Frites, Lemon</i>	
Escargot a la Bourguinonne	18
<i>Parsley & Garlic Butter, Aged Parmesan, Grilled Sourdough</i>	
Classic Jumbo Shrimp Cocktail.....	25
<i>Alabama White Sauce, Cocktail Sauce, Lemon</i>	
East or West Coast Oysters	24/Half ~ 48/Full
<i>Cider Mignonette, Fresh Horseradish, Cocktail Sauce, Lemon</i>	

Baked French Onion Soup	14
<i>Gruyere, Sourdough, Haystack Onion</i>	
Lobster Bisque.....	18
<i>Sherry, Chive, Puff Pastry</i>	
Classic Caesar Salad	15
<i>Romaine, Dijon, Parmesan, Anchovy</i>	
Spinach Salad	TBD
<i>Egg, Mandarin Orange, Walnut, Creamy Bacon Dressing</i>	
Steakhouse Wedge	15
<i>Boston Bibb, Smoked Tomato, Bacon, Buttermilk Blue Dressing</i>	

À LA CARTE

Center Cut Filet Mignon 8oz	72
Boneless Dry-Aged New York Strip 14oz	79
Bone-In Prime Rib Eye 16oz	85

Tomahawk Sakura Pork Chop 16oz	45
Herb Roasted Free-Range ½ Chicken.....	34
Grilled Cauliflower Steak	20

32OZ CREEKSTONE PRIME PORTERHOUSE FOR TWO

Whipped Yukon Potato, Asparagus, Grilled Mushroom Caps, Choice of Two Sauces

185

ACCENTS & ENHANCEMENTS

Argentine Heritage Blend Au Poivre	6
Cajun Blackened Seasoning	6
Haystack Spanish Onion Strings	10
Carr Valley Buttermilk Blue Cheese	10
Jumbo Lumb Crab Oscar.....	16
Whole Steamed Maine Lobster	MP

SAUCES

5 each

Henry Bourbon Peppercorn Cream •
Bearnaise • Signature Steak Sauce • Bordelaise
Cherry Maple BBQ • Chimichurri • Horseradish Crème
Dill & Caper Remoulade • Beurre Blanc

ENJOY TOGETHER

Whipped Yukon Potatoes	14
Duck Fat Fried Kennebec Potato Wedges	16
Maine Lobster Truffle Mac & Cheese	30
Grilled Seasonal Vegetable Skewers (2).....	12
Sauteed Heirloom Mushrooms	17
Grilled Asparagus	14
Gouda Creamed Spinach	17
Boursin Creamed Summer Corn.....	14
Minnesota Wild Rice	14

FRIDAY NIGHT SEAFOOD & PRIME RIB BUFFET

\$95 per person

COLD

Gulf Shrimp | Crab Claws
East & West Coast Oysters
Mignonette | Dijonaise | Cocktail

Nova Lox | Portuguese Smoked Mussels
Smoked Lake Trout | Pickled Herring
Sweet Salmon Jerky

California & Spicy Tuna Rolls

Wisconsin Cheese & Cured Meats

LIGHTER FARE

Citrus Ceviche Shooter
scallop | lime | cilantro | jalepeno

Togarashi Seared Tuna
citrus aioli | wakame | wonton

Crab Salad on Cucumber

Classic Caesar
romaine | anchovy | house crouton | dijon

Kale & Radicchio
squash | pomegranate | walnut
goat cheese | champagne

HOT

Seared Lake Trout
wild rice | mire poix | beurre blanc

Fried Lake Perch
panko | dill &caper remoulade | lemon

Grilled Mahi-Mahi
pineapple | kiwi | pepper | herb

Rock Shrimp Mac n’ Cheese
orecchiette | 5yr cheddar | breadcrumb

Baked Potato Bar
assortment of toppings

Hushpuppies & Biscuits
assorted butters and honeys

CHEF MANNED

New England Clam Chowder
sea clams | bacon | potato | oyster cracker

Carved Prime Rib
horseradish creme | natural jus

Salt Crusted Atlantic Salmon
creamed leeks

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

menu subject to change