



DINNER MENU

SOUPS

LOBSTER BISQUE

Cream Sherry, Maine Lobster 11.

FRENCH ONION SOUP

Provolone Cheese and Parmesan Croutons 7.

CHEF'S SOUP DU JOUR 7.

GAZPACHO

Chilled Tomato and Cucumber Soup 7.

SALADS & STARTERS

BUFFALO MOZZARELLA SALAD

Beefsteak Tomatoes, Spring Mix, Roasted Peppers
Balsamic Glaze 12.

CLASSIC CAESAR SALAD

Romaine Lettuce, Parmesan, Garlic Croutons 7.

ICEBERG WEDGE

Gorgonzola Crumbles, Cherry Tomatoes, Crumbled Bacon,
Bleu Cheese Dressing 8.

OYSTERS

East and West Coast, Cocktail Sauce, Mignonette 4. each

CHILLED JUMBO SHRIMP COCKTAIL

Cocktail Sauce, Remoulade 14.

BEEF CARPACCIO

Parmesan, Caper Berries, Extra Virgin Olive Oil 12.

FRIED CRISPY CALAMARI

Banana Peppers, Parmesan Cheese, Tomato and
Basil Sauce 10.

ENTREES

ROASTED RACK OF LAMB

Celery Root, Asparagus Pistachio Puree, Glazed Root
Vegetables, Apricot Jus 35.

PRIME DRY AGED NEW YORK STRIP

14 oz. Aged 28 Days, Brandy Peppercorn Sauce, Mashed
Potatoes, Carrots 39.

FILET MIGNON

12 oz. Certified Angus Beef Tenderloin, with Béarnaise Sauce,
Roasted Potatoes, Asparagus 39.

(Oscar please add 12.)

PETITE FILET MIGNON

6 oz. with Béarnaise Sauce, Roasted Potatoes, Asparagus 29.

(Oscar please add 12.)

MILK-FED VEAL CHOP

14 oz. French Cut, Milk Fed Chop from Pennsylvania,
Demi-Glace, Roasted Mushrooms and Potatoes 44.

ROASTED CHICKEN BREAST

Celery Root, Braised Radish, Carrot, Marsala Jus 24.

SOY AND HONEY-MARINATED CHILEAN SEA BASS

Wild Mushroom Fricassee, Tomatoes, Asparagus 39.

GRILLED SALMON

Oven Dried Tomato Couscous, French Beans,
Whole Grain Mustard 23.

FLORIDA SNAPPER

Yucca Lobster Hash, Mushroom Puree, Hearts of Palm 28.

ROASTED SCALLOPS

Squash Puree, Glazed Turnips, Apple Glazed Pork Belly 29.

FENNEL AND CORIANDER CRUSTED TUNA

Romeso, Grilled Avocado, Baby Pepper Confit 26.

MAINE LOBSTER TAGLIATELLE

Arugula, Herbs, Cherry Tomato Jus 27.

SIDES

(All sides are 6 each.)

Mashed Potatoes

Baked Potatoes

Roasted Mushrooms

Honey and Dill Glazed Carrots

Steamed Asparagus