

# Appetizers and Soups

**FRENCH ONION SOUP**  
Baguette Crouton, Melted Swiss Cheese 9.75

**SWEET CORN CHOWDER**  
Bacon and Avocado Butter 9.75

**JUMBO SHRIMP COCKTAIL**  
Poached Shrimp with Spicy Cocktail Sauce  
and Fresh Horseradish 22.5

**TUNA TARTARE\***  
Yellowfin Tuna, Fresh Ginger,  
Toasted Sesame Seeds, Crispy Wontons 19

**CRAB DUMPLINGS**  
Crab, Polenta, Shaved Reggiano, Truffle Oil  
and Roasted Red Pepper Butter 22.75

**BBQ SHORT RIBS**  
Warm Corn Bread, Cilantro, Coleslaw,  
Smoked Tomato Compote 15.75

**CRAB LOUIS COCKTAIL**  
Hard Boiled Egg, Tomato, Cognac Cream Sauce 24

## OCEAN TOWER\*

Tower of our Freshest Shellfish and Raw Bar  
Selections, Cocktail Sauce and Mustard Aioli  
Appetizer 55   Grande 90   Royale 135

# Seafood

**CHEF’S DAILY FISH SELECTION**  
Broiled, Sautéed or Blackened 39

**YELLOWFIN TUNA AU POIVRE\***  
Herb-Truffled Pommes Frites,  
Sautéed Asparagus 39

**SOUTH AFRICAN LOBSTER TAILS**  
Broiled Twin Lobster Tails topped with  
Herb Bread Crumbs and Butter 64

**COLOSSAL STUFFED SHRIMP**  
Jumbo Lump Crab Stuffing,  
Asparagus, Garlic Butter 39

**GRILLED SALMON**  
Vegetable Risotto, Sautéed Spinach,  
Lemon Dill Beurre Blanc 36

# Salads

**CAESAR SALAD**  
Romaine Leaves, Herbed Croutons, Anchovies,  
Kalamata Olives and Shaved Reggiano 14

**HEIRLOOM TOMATO SALAD**  
Heirloom Tomatoes, Sweet Vidalia Onions and  
Gorgonzola Cheese with White Balsamic  
Vinaigrette and Basil Oil 15.5

**BEET SALAD**  
Red and Golden Beets, Cucumbers, Sweet Onions  
and Hearts of Palm with Orange Vinaigrette 15

**ORGANIC SPINACH SALAD**  
Toasted Pancetta, Sweet Onions, Shiitake Mushrooms,  
Poached Egg, Warm Bacon-Dijon Vinaigrette 16

**BABY ICEBERG**  
Chopped Applewood Bacon, Egg,  
Gorgonzola Cheese, Tomatoes, Sweet Onions,  
Creamy Garlic Peppercorn Ranch 14

**VEGETABLE SALAD**  
Frisée, Roasted Zucchini, Asparagus,  
Heirloom Tomatoes, Red Peppers,  
Tomato-Lemon Vinaigrette 13.5

# Side Dishes

**GIANT “LOADED” BAKED POTATO 10**

**TEMPURA ONION RINGS 9.75**

**CREAMED WHOLE LEAF SPINACH 10.75**

**ROASTED SEASONAL MUSHROOMS 9.75**

**PARMESAN-TRUFFLE STEAK FRIES 11.5**

**GORGONZOLA POTATO “TOTS” 11.5**

**MACARONI AND CHEESE GRATIN 11.5**

**SAUTÉED ONIONS 9**

**GRILLED ASPARAGUS AND  
HOLLANDAISE SAUCE 10.25**

**CORN “OFF THE COBB” 10.25**

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Chef's Selections

### STEAKHOUSE BURGER\*

Tempura Onion Rings, Parmesan Truffle Steak Fries,  
Roasted Garlic Aioli, Onion Kaiser Roll 21

### MIXED GRILL\*

Filet Mignon, Lamb Chop with Garlic Butter and  
Veal Tenderloin with Béarnaise Sauce 53

### VEAL TENDERLOIN "OSCAR"\*

Twin Tenderloins with Steamed Asparagus,  
Sweet Lobster, Béarnaise Sauce 61

### CHICAGO STYLE KOSHER HOT DOG

Heirloom Tomato, Onion, Dill Pickle,  
Lettuce, Sweet Relish, Spicy Sport Peppers  
On a Poppy Seed Roll with Hand Cut Fries 19

### SURF & TURF\*

Our Filet Mignon served with  
a South African Lobster Tail 61

### VEAL CHOP\*

Marinated in Lemon, Garlic and Rosemary.  
Fork tender and bursting with flavor 50

### ALL-NATURAL ROASTED CHICKEN

Rosemary, Garlic, Lemon, Asparagus,  
Red Peppers, Zucchini and Red Bliss Potatoes 35

## Specialty Items

### BLACKENED RIBEYE\*

Tempura Onion Rings, Asparagus, Lemon Butter 54

### SLICED FILET MIGNON\*

Our popular Filet sliced and served with a  
Wild Mushroom Brandy Cream Sauce,  
Mashed Potatoes and Grilled Asparagus 49

### STEAK AU POIVRE\*

A Prime New York Strip Steak rubbed with  
Peppercorns, served with Brandied Cream Sauce 56

### "LOADED" NEW YORK STRIP\*

Caramelized Onions, Sautéed Mushrooms,  
Cheddar-Bacon Whipped Potatoes 59

### RACK OF LAMB\*

Rosemary, Parsley and Dijon Crusted 49

## Classic Cuts

### NEW YORK STRIP\*

A full-bodied and full flavored  
prime cut from the Short Loin 54

### T-BONE\*

Saves you from making the tough choice  
between a NY Strip and a Filet 56

### PORTER HOUSE FOR TWO\*

Combines the rich flavor of a Strip  
with the tenderness of a Filet.  
Served with Asparagus, Roasted Potatoes  
and Béarnaise Sauce 110

### FILET MIGNON\*

A steakhouse favorite  
Regular 53      Petite 44

### RIBEYE\*

Well marbled for peak flavor and  
deliciously juicy 49

### BONE-IN FILET MIGNON\*

Enjoy the classic filet with added  
richness of cooking on the bone  
Served with Horseradish Demi-Glace 58

### DRY-AGED STEAKS\*

Dry aged for a minimum of 28 days to ensure  
utmost tenderness and robust flavors

Bone-In New York Strip 59

Tomahawk Rib Chop 60

*All menu prices subject to service charge and state sales tax.*

*As a courtesy to our guests, please refrain from using cellular telephones in the restaurant.*

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.