

1796

• STARTERS •

Shrimp Cocktail 24

Fried Calamari 18
spicy truffle dip

Steak Tips Chimichurri 21
special Amish cut / brandy seared

Carpaccio 25
extra virgin olive oil / lemon / fried capers
Parmigiano-Reggiano / grissini

Baby Octopus 21
ginger miso butter / lemongrass sauce

Foie Gras Crème Brûlée 17
grapes / brioche toast points

French Onion Soup 15

Steak House Baby
Iceberg Wedge Salad 11
Clover Creek blue cheese / Leidy's bacon
candied pecans / blue cheese dressing

• STEAKS & CHOPS •

8oz Filet Mignon 67

12oz Prime Filet Mignon 75

14oz New York Strip Steak 79

18oz Prime Dry Aged Boneless
New York Strip Steak 89

21oz Bone-In Ribeye 85

36oz Tomahawk Ribeye 135

Rack of Lamb 65

Veal Chop Milanese 54

Rosemary Braised Beef Short Rib 48
mashed potatoes / vegetable / horseradish gremolata

Jubilee Farms Pork Rib Chop 52
local pasture / naturally foraging
mixed heritage Berkshire-Old Spots breed

• SEA & SKY •

Broiled Pacific Wild Salmon 42

Shrimp 45
boiled / garlic herb butter

Orange Five Spice Roasted Duckling 49
half bird / semi boneless

Twin Cold-Water Lobster Tails 61
truffled butter sauce / scorched lemon

Vegan Prosciutto & Local Mushroom Tagliatelle 48
roasted tomato / basil ragout

• SAUCES •

House Made Steak Sauce 5

Hollandaise 5

Demi-Glace 5

Chimichurri 5

• ENHANCEMENTS •

Foie Gras 20

Garlic Butter Broiled
Shrimp 15

Blue Cheese Crust 9

Oscar 21
crab / asparagus / hollandaise

Cold Water Lobster Tail 35

• SIDES •

Asparagus 7

Baby Carrots 7

Wilted Baby Spinach 7

Mashed Potatoes 7

Baked Potato 7

Sautéed Local Mushrooms 7

Lobster Mac & Cheese 24

• DESSERTS •

17-Layer Chocolate Cake 16
devil's food chocolate cake / glanduja mousse / caramel mousse

Bananas Foster 16
banana cake / caramelized bananas / bourbon
brown sugar / vanilla bean ice cream

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.