

Starters

Onion Soup Gratinée

Crostini and Melted Gruyère Cheese

\$8.95

Lobster Bisque

Finished with a Touch of Morel Cream

\$14.95

Seared Foie Gras

Caramelized Pears, Champagne Vinaigrette

Port Wine Reduction

\$19.95

Oysters on the Half Shell

Seasonal Selection

\$13.95

Oysters Diplomat

Creamed Spinach Hollandaise

\$15.95

Jumbo Shrimp Cocktail

Horseradish Cocktail Sauce

\$16.95

Beef Carpaccio

Arugula, Shaved Reggiano and Truffle Oil

\$13.95

Osetra Caviar, for two

On ice with traditional accompaniments

\$95.00

Salads

Caesar Salad

Tossed with Housemade Caesar Dressing

\$11.95

Spinach Salad

Warm Bacon Dressing and Ricotta Salata Cheese

\$12.95

Iceberg Salad

Roquefort Crusted Goat Cheese

\$13.95

Tomatoes & Fresh Mozzarella

Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil

\$14.95

Entrées

All Prime Steaks are 21-Day Aged Beef

16 oz. Prime Striploin
\$44.95

Surf and Turf
Petite Filet and a South African Lobster
\$54.95

10 oz Prime Striploin
\$33.95

Domestic Rack of Lamb
\$49.95

12 oz. Australian Kobe Style
Delmonico Steak
From Greg Norman's Ranch
\$100.00

28 oz. Prime Porterhouse
\$85.00

8 oz. Center Cut Filet
\$31.95

Roasted Prime Rib of Beef
Available Friday and Saturdays
\$44.95

48 oz. Prime Porterhouse
Market Price

18 oz. Prime Ribeye
Traditional or Cajun Spiced
\$44.95

3 ½ lb. Live Maine Lobster
Broiled or Butter Braised
\$79.95

Salmon Filet
\$26.95

Long Island Duck Tasting
*Roasted Duck Breast, Duck Confit Hash and
Seared Foie Gras*
\$36.95

8 oz. South African
Cold Water Lobster Tail
\$36.95

Tuna Loin
\$29.95

Swordfish Loin
\$29.95

Sides

All sides are served family style

*Creamed Spinach, Jumbo Green and White Asparagus with Hollandaise, Salt Crusted Baked Potato, White Cheddar Mashed Potatoes
Roasted Mushrooms, Broccolini, Anna Potatoes, Yukon Gold Potato Hash Browns with Truffle Oil*

\$9.95 each

**18% Service Charge will be added on parties of six or more **