

## APPETIZERS

### LOBSTER BISQUE

MAINE LOBSTER, CRISP RED PEPPER RAVIOLI

### BIBB LETTUCE SALAD

MARINATED VEGETABLES, SMOKED BACON,  
TOMATOES, STILTON CHEESE VINAIGRETTE

### VINE RIPENED TOMATOES AND RED ONION

SLICED CUCUMBER, SWEET BASIL, TOMATO WATER VINAIGRETTE

### CLAMS CASINO

CRISP SMOKED BACON AND HERB BUTTER

### JUMBO SHRIMP

HOMEMADE COCKTAIL SAUCE AND CUCUMBER SALAD

### JUMBO SEA SCALLOPS

EDAMAME SUCCOTASH, CORN BROTH AND BLACK TRUFFLE BUTTER

### CAESAR SALAD

HEARTS OF ROMAINE, PAPRIKA CROUTONS AND SHAVED PARMESAN

### MIXED BABY GREENS

PARMESAN CRISP, SLICED TOMATO AND SHERRY VINAIGRETTE

## TABLE SHARE APPETIZERS

WARM GARLIC BREAD WITH GORGONZOLA FONDUE

### SEAFOOD PLATEAU

SAUCES TO COMPLIMENT

## ENTRÉES

**SESAME CRUSTED YELLOW FIN TUNA**  
GREEN PEPPERCORN SAUCE AND STEAMED VEGETABLE ROLL

**PAN SEARED SALMON**  
ARTICHOKES, PANCETTA, FINGERLING POTATOES AND Basil

**MAINE LOBSTER LINGUINE**  
LEMON-CREAM AND LOBSTER BORDELAISE

**OVEN CRISPED ORGANIC CHICKEN BREAST**  
GARLIC-HERB FRIES OR FRIED ONIONS

## BROILER

**NEW YORK STRIP**  
16oz OR 18oz

**BONE-IN RIB EYE**  
22oz

**FILET MIGNON**  
10oz OR 14oz

**CLASSIC CHATEAUBRIAND**  
MAITRE D' HOTEL BUTTER  
LIMITED AVAILABILITY

**VEAL T-BONE**  
ROASTED PEPPER AND PARSLEY SALAD

**COLORADO LAMB RACK**  
Dijon BREAD CRUMB CRUSTED AND WHITE BEAN STEW

**MAINE LOBSTER**  
BROILED OR STEAMED

**HOME MADE SAUCES**  
BORDELAISE, STILTON CHEESE, SWEET CHILI, BÉARNAISE  
AVAILABLE ON REQUEST

# SIDES

FRIED ONIONS

CRISP GOOSE FAT POTATOES

BLACK TRUFFLE CREAMED SPINACH

WHIPPED POTATO PURÉE

GARLIC-HERB FRENCH FRIES

SAUTÉED WILD MUSHROOMS

STEAMED BROCCOLI

POTATOES ROMANOFF

CREAMED CORN WITH PANCETTA

SAUTÉED GREEN BEANS WITH GARLIC

BAKED POTATO  
SMOKED BACON, CHEDDAR CHEESE, CHIVES AND SOUR CREAM

EXECUTIVE CHEF: JOHN SCHENK  
CHEF DE CUISINE: JONATHAN SNYDER

18% GRATUITY ADDED TO PARTIES OF SEVEN OR MORE