

APPETIZERS

LOBSTER BISQUE 14
MAINE LOBSTER, PEARL COUSCOUS

WARM GARLIC BREAD 8
With GORGONZOLA FONDUE

JUMBO SHRIMP 19
HOMEMADE COCKTAIL SAUCE

LUMP CRAB CAKE 17
POTATO SALAD, HARICOTS VERT, CORN SALSA, REMOULADE

STRIP HOUSE ROASTED BACON 19
Baby ARUGULA, RUSSIAN DRESSING

NEW ENGLAND SEA SCALLOPS 16
EDAMAME SUCCOTASH, BLACK TRUFFLE BUTTER, CORN BROTH

RAWBAR

OYSTERS 3 EAST COAST / 3 WEST COAST / 19
LITTLENECKS six pc / 10, TWELVE pc / 19
LOBSTER COCKTAIL 1 lb chilled lobster / 26
JUMBO LUMP CRAB COCKTAIL 19
SEAFOOD PLATEAU HALF 49 / FULL 98

SALADS

CAESAR SALAD 14
HEARTS OF ROMAINE, PAPRIKA CROUTONS AND SHAVED PARMESAN

MIXED BABY GREENS 12
PARMESAN CRISP, SLICED TOMATO AND SHERRY VINAIGRETTE

BIBB LETTUCE SALAD 15
MARINATED VEGETABLES, SMOKED BACON,
TOMATOES, STILTON CHEESE VINAIGRETTE

VINE RIPENED TOMATOES AND RED ONION 14
SLICED CUCUMBER, SWEET BASIL, TOMATO WATER VINAIGRETTE

CHOPPED SALAD 15
GRILLED FENNEL, GREEN BEANS, CUCUMBER, OLIVES,
RED GRAPE TOMATOES, PEPPERONI CHIPS, FETA CHEESE

BROILER

NEW YORK STRIP
16 oz. 45
20 oz. BONE-IN 49

FILET MIGNON
8 oz. 41
12 oz. 45

20 oz. BONE-IN RIB EYE 46

MAINE LOBSTER M/P
BROILED OR STEAMED

TABLE SIDE CARVINGS FOR TWO

24 OZ. CENTER CUT CHATEAUBRIAND 43PP
38 OZ. CLASSIC PORTERHOUSE 45PP

A LA CARTE SAUCES 2

BORDELAISE, STILTON CHEESE, BÉARNAISE
- COMPLIMENTARY STRIP HOUSE STEAK SAUCE -

ENTREES

ROASTED CHILEAN SEA BASS 38
GOLDEN BEETS, BABY SHIITAKE MUSHROOMS, SHERRY GASTRIQUE

CRISP SKIN SCOTTISH SALMON 29
ARTICHOKES, PANCETTA, FINGERLING POTATOES AND BASIL SAUCE

MAINE LOBSTER LINGUINE 31
LEMON-CREAM AND LOBSTER BORDELAISE

VEAL RIB CHOP 41
Wild Mushrooms, Jus

COLORADO LAMB RACK 45
Dijon BREAD CRUMB CRUSTED AND WHITE BEAN STEW

CORPORATE EXECUTIVE CHEF: JOHN SCHENK
EXECUTIVE CHEF: MICHAEL VIGNOLA

SIDES

CRISP GOOSE FAT POTATOES 12

WHIPPED POTATO PURÉE 8

GARLIC HERB FRENCH FRIES 10

POTATOES ROMANOFF 12
TWICE BAKED POTATO GRATIN

"RIPPED" POTATOES 10
ROSEMARY SALT

BAKED POTATO 9
SOUR CREAM, BACON, CHEDDAR

STEAMED ASPARAGUS 12
BÉARNAISE SAUCE

BLACK TRUFFLE CREAMED SPINACH 12

STEAMED BROCCOLI 9

SAUTÉED WILD MUSHROOM 12

CREAMED CORN WITH PANCETTA 9

MAC & CHEESE 12

SAUTÉED GREEN BEANS WITH GARLIC 8

AS A COURTESY, PLEASE TAKE PHONE CALLS
OUTSIDE OF THE DINING ROOM.

20% GRATUITY WILL BE ADDED FOR PARTIES
OF 8 OR MORE.