

Featuring
Pat LaFrieda
steaks and chops

Steak Night

Starters

THE WEDGE \$13
Maple-Black Pepper Glazed Double Smoked Bacon, 6 Minute Egg Gorgonzola, Buttermilk Ranch Dressing

FRENCH ONION SOUP AU GRATIN \$12
Caramelized Vidalia Onions, Gruyère, Sourdough

BACON & EGGS \$14
Crispy Berkshire Pork Belly, Fried Organic Cage Free Egg Shallot Marmalade, House-Made Mustard

TENDERLOIN STEAK TARTARE \$15
Egg Yolk Custard, Calabrian Chili, Brioche

Steaks & Chops

BLACK ANGUS FILET-9OZ \$75

DRY AGED CENTER CUT SIRLOIN-14OZ \$80

TBONE-24OZ \$80

BERKSHIRE HERITAGE PORK CHOP-12OZ \$45

BLACK ANGUS RIB EYE-16OZ \$75

AUSTRALIAN LAMB RACK-14OZ \$68

Chef's Specialties

SURF & TURF
Maine Lobster Tail, Drawn Butter \$22

ROSSINI
Caramelized Hudson Valley Foie Gras, Truffle \$18

Sides

SELECT TWO - EACH ADDITIONAL SIDE \$15
Parties of five or more, please select three family style sides.

WHIPPED YUKON GOLD POTATO
Plugra Butter and Shaved Chives

TWICE BAKED POTATO
Aged Cheddar and Applewood Smoked Bacon

ROASTED BROCCOLINI
Calabrian Chili and Lemon Zest

GRILLED ASPARAGUS
Hollandaise

CREAMED SPINACH
Bechamel, Black Truffle

CRISPY SKIN ON FRIES

Sauces

SELECT ONE - EACH ADDITIONAL SAUCE \$9

LUGER STYLE STEAK HOUSE SAUCE

SMOKED BONE MARROW COMPOUND BUTTER

CABERNET REDUCTION

CHIMICHURRI

Dessert

WARM APPLE COBBLER \$6
With Vanilla Gelato Included

For a nominal fee, please select a dessert off of our fine dessert menu.