



A P P E T I Z E R S



SOUP OF THE DAY

PRICED ACCORDINGLY

LOBSTER -CORN CHOWDER 7.

POPS

KOBE Beef, Blue Cheese & Bacon Bites

SHRIMP TOAST POINTS

Three Jumbo Shrimp, Garlic, White Wine, Butter, Fresh Herbs, Toast Points

SAMPLER

Three Oyster Rockefeller, Two Pops

LUMP CRAB CAKE

Lump Crab, Stone Ground Mustard Aioli

ESCARGOT

Traditional Garlic Butter 10.

GRILLED FLATBREAD

Braised Short Rib, Smoked Blue Cheese, Onion 12.

CASHEW CHICKEN LETTUCE WRAPS

Sesame Chicken, Cashews, Bib Lettuce 9.

COLOSSAL SHRIMP COCKTAIL

Traditional Cocktail Sauce (additional pieces 3.25 each) 10.

POTSTICKERS -Chefs Selection

Sesame, Garlic, Soy Sauce 9.

CHIPS

House Fried Chips, Blue Cheese Sauce, Green Onion, Blue Cheese Crumbles 6.

CRISPY ORANGE BEEF

Tenderloin Tips, Mandarin Orange Sweet & Sour Sauce 11.

FRIED OYSTERS ROCKEFELLER

Fried Oysters, Baked w/ Cream Spinach, Bacon, Asiago Cheese 12.

AHI TUNA

Blackened w/ a Ginger, Cucumber Salad SM 7. LG 14. 6.

S A L A D S

GREENLESS GREEK

Tomato, Cucumber, Feta Cheese, Olives, Red Onion, Croutons 7.

MIXED GREENS

"Lil Cousins" Balsamic Vinaigrette, Candied Walnuts, Dried Cranberries w/ entree 3. 6.

SO TRADITIONAL CAESAR

w/ entree 3. 6. Homemade Croutons, Shaved Parmesan Cheese

THE CHOPPED WEDGE

Tomatoes, Bacon, Green Onion, Cheddar, Blue Cheese Dressing and Crumbles or Ranch Dressing 6.

STEAKS, RACKS, CHOPS & FOWL

HOUSE SPECIALTY *

KOBE or PRIME NY STRIP *

HAND CUT TO ORDER

16 oz.

24 oz

32 oz.

COWBOY (Bone In Ribeye) 22 oz 34.

NATURAL FED FILET 8 oz 25. 12 oz 35.

NY STRIP (Center Cuts Only) 14 oz 24. 20 oz 32.

BONE in of the WEEK \$Priced Accordingly

ALL SERVED WITH YOUR CHOICE OF ONE SIDE

THE

"OSCARS"

Add a

Crab Cake or Lobster, Asparagus & Hollandaise Sauce to any Steak.

\$6

RACK of DOMESTIC LAMB

28.

ROAST CHICKEN BREAST

12 oz 16.

STUFFED CHICKEN BREAST

12 oz 18.

KOBE BEEF BURGER

12 oz 15.

ALL SERVED WITH YOUR CHOICE OF ONE SIDE

RARE - Cool Center * MEDIUM RARE - Warm Red Center * MEDIUM - Warm Pink Center * MEDIUM WELL- Hot Slightly Pink Center * WELL DONE - Not Recommended!

COMPOUND BUTTERS

Roasted Garlic, Chipotle or Blue Cheese & Bacon n/c *

SAUCES 1.

Au Poivre, Roasted Garlic Demi, Béarnaise, Hollandaise

A D D I T I O N A L

CORN PUDDING

ONION STRINGS

MAC & CHEESE

MASHED POTATO

BAKED POTATO

GREEN BEANS

SHOE STRING FRIES

ASPARAGUS

MUSHROOMS & ONION

LOBSTER MASHED (add \$2)

ROASTED GARLIC MASHED

SAUTÉ or CREAM SPINACH

CHEDDAR GRITS

SWEET POTATO FRIES

CHEDDAR MASHED

LOBSTER MAC (add \$4)

S I D E S

4.

S P E C I A L S

SLOW BRAISED SHORT RIBS

Jalapeno, Corn & Cheddar Grits 21.

MIXED GRILL

It Changes Daily Priced Accordingly

LOBSTER MAC & CHEESE, 1/4 LB LOBSTER MEAT 21.

LOBSTER MAC & CHEESE, 1/2 LB LOBSTER MEAT 31.

LOBSTER MAC & CHEESE, 1 LB LOBSTER MEAT 41.

SURF & TURF MAC & CHEESE

Prime Cuts of Filet and NY Strip Tossed w/ Lobster 25.

TENDERLOIN BEEF TIPS DAILY PREPARATION 25.

KOBE & SHITAKE MUSHROOM MEATLOAF 18.

Cheddar Mashed, Asparagus

CHICKEN & ASPARAGUS RISOTTO 22.

S E A F O O D

PARMESAN ENCRUSTED TILAPIA

Sautéed Garlic Spinach 20.

CITRUS & SOY GLAZED SALMON

Shrimp & Vegetable Rice Noodles 21.

SCALLOPS

Seared Day Boat Scallops, Southern Corn Pudding 19.

SEAFOOD RISOTTO

Lobster, Shrimp, Scallops & Crab 28.

AHI TUNA

Vegetable Lo Mein, Tempura Asparagus 20.

SEA BASS (CHILEAN)

Crab & Asparagus Risotto OR 26.

Roasted Garlic & Parmesan Encrusted, PEI Mussels, Baby Spinach, Fresh Tomato

THE STATE BUREAU OF FOOD PROTECTION ADVISES CERTAIN VULNERABLE CONSUMERS AGAINST CONSUMING UNDERCOOKED ANIMAL PRODUCTS. A 20% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE. SPLIT PLATE CHARGE: \$6