

## Let's Get Started

COWBOY SUSHI • \$17 

*Thinly sliced beef, red onions, capers, shaved pecorino and arugula  
with horseradish aioli*

SMOKED WHISKEY-CURED CRISPY PORK BELLY • \$18 

*Served with a spicy jalapeño pineapple slaw and crisp onion threads*

OXTAIL RAVIOLIS • \$18

*Served in Gigi's spicy braising jus*

SMOKED ON THE WATER • \$24

*Sweet bay scallops, Maine lobster meat and sushi-grade tuna prepared  
with a light smoke served with three sauces: sesame citrus,  
spicy sriracha aioli and wasabi soy sauce*

KENNEBEC TRUFFLE FRITS • \$12  

*Shaved pecorino and Italian parsley with a smoked tomato ranch*

SHRIMP AND JUMBO LUMP CRAB COCKTAIL • \$22 

*Served with our Steakhouse cocktail sauce and lemon*

OYSTERS ON THE HALF SHELL • Market Price 

*Six beautiful, chef-selected fresh shucked oysters served with lemon wedge  
and our Steakhouse cocktail sauce*

## Mixed Greens & Fresh Soup

BABY ARTISAN GREENS • \$12   

*Carrot threads, cucumbers, baby heirloom tomatoes and red onions  
tossed in a blood orange ginger vinaigrette*

BELGIAN AND CURLY ENDIVE • \$15 

*Radicchio, apples and roasted walnuts with a warm sherry pancetta vinaigrette*

TABLESIDE CAESAR FOR TWO • \$26

*Prepared at your tableside in the classic tradition*

THE WEDGE • \$14

*With sugar-cured bacon, baby heirloom tomatoes, red onions, blue cheese  
crumbles and a moody blue Catalina dressing*

FRENCH ONION SOUP • \$12

*A delicious bowl served with Gruyere cheese and a splash of apple whiskey  
with spear of candid Bacon*

## Entrées: From the Land

VEGAN DELIGHT • \$27   

*Pan-seared vegetables, coconut jasmine rice, topped with arugula salad  
tossed in a lemon infused white balsamic*

RED ZINFANDEL BRAISED LAMB SHANK • \$42

*Served in its braising au jus with southern style collard greens and roasted baby turnips*

QUAIL • \$32

*Cornbread and Chorizo stuffed quail, served on a bed of long grain wild rice, with shaved Brussel sprouts*

WILD GAME • MARKET PRICE

*Served with long grain wild rice, shaved Brussel sprouts (Ask your server for today's masterpiece)*

STEAKHOUSE BURGER • \$40

*Ground to order from prime and aged beef, cooked to your specification,  
topped with seared foie gras, lion's mane mushroom and caramelized onions, with port demi-glace aioli*

CENTER CUT LOIN PORK CHOP • \$42

*Served over goat cheese polenta with shaved Brussel sprouts and an apple demi-glace*

HAND-CUT USDA PRIME STEAKS & IN-HOUSE 30-DAY DRY-AGED STEAKS • MARKET PRICE 

*Your server will gladly share today's selections*

## Always-Available Beef Selections

FILET OF BEEF • 6-OUNCE \$38 OR 10-OUNCE \$58

*Choice cut filet of beef*

RIBEYE • \$58

*14-ounce hand-cut prime beef*

NEW YORK • \$45

*12-ounce hand-cut prime beef*

## Take Your Selection Over the Top

ADD LOBSTER • MARKET PRICE

ADD 10-OUNCE COLD WATER STUFFED LOBSTER TAIL • MARKET PRICE

## Your Choices

*(One Selection Per Steak or Purchase Additional)*

TRIO OF "ASSORTED" WHISKEY DEMI-GLACES • \$4 

BÉARNAISE • \$4 

GUINNESS REDUCTION • \$4

GARLIC BUTTER • \$4 

PORT DEMI • \$4 

## Entrées: From the Sea

10-OUNCE COLD WATER LOBSTER TAIL • Market Price  
*Stuffed with lobster and crab meat served with saffron risotto  
and shaved Brussel sprouts*

JUMBO PRAWN SCAMPI • \$45  
*Three prawns sautéed with baby heirloom tomatoes and fresh basil  
in a white wine, lemon garlic butter sauce with black linguini*

GRILLED AHI TUNA STEAK • \$42  
*Sticky, baby bok choy, stir-fry vegetables and mushrooms served  
in a citrus soy vinaigrette topped with a wasabi slaw*

## Your Side Selections

ASPARAGUS • \$14

ASSORTED MUSHROOMS • \$11

CAULIFLOWER AU GRATIN • \$11

FRESH CREAMED SPINACH • \$11

GINGER CARROTS • \$11

LOADED BAKED POTATO • \$14

LONG GRAIN WILD RICE • \$11

PURPLE AU GRATIN POTATOES • \$11

STEAMED BROCCOLI WITH MORNAY SAUCE • \$12

YUKON GOLD MASHERS • \$11

 Vegetarian  Vegan  Gluten-Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.