

## STARTERS

**Seared Maine Diver Scallops**  
with Frisée and Shiitake Mushroom Salad, tossed with  
warm Smoked Bacon Vinaigrette 13.00

**Shrimp Cocktail**  
with Traditional Cocktail  
Sauce and Mâche 12.00

**Ahi Tuna Tartare**  
with Soy-Honey Sauce, Asian Salad,  
and Crispy Wontons 13.00

**Lobster Bisque**  
with Maine Lobster and Crème  
Fraîche finished with Brandy 9.00

**Caesar Salad**  
with Crisp Romaine Lettuce,  
Aged Parmesan Cheese, and  
Garlic-Sourdough  
Croutons 8.00

**Tomato Salad**  
with Vine-ripened Tomatoes,  
Shaved Parmesan Cheese,  
Tomato Vinaigrette, and  
Balsamic Reduction 11.00

**Farmers Salad**  
Iceberg Lettuce, Gorgonzola,  
warm Smoked  
Bacon Vinaigrette, and a  
Soft-cooked Egg 8.00

**Assortment of Artisan Cheese**  
accompanied with Toasted Walnut Bread 13.00

## ENTRÉES

*ALL OF OUR STEAKS ARE COOKED OVER OUR OAK-FIRED GRILL*

**Châteaubriand for Two**  
18-oz Tenderloin served with Béarnaise, Mashed Potatoes,  
and Sautéed Mushrooms 80.00  
*Joseph Phelps Cabernet Sauvignon, Napa Valley '03... 18.00*

**Oak-fired Rib-Eye**  
16-oz Rib-Eye served with Horseradish  
Mashed Potatoes and Red Wine Butter 42.00  
*Qupé Syrah, Central Coast '04...10.50*

**Pan Seared Sea Bass**  
with Mushroom and Lobster Risotto, Truffle Nage,  
and Micro Greens 34.00  
*Chateau Ste. Michelle Eroica Riesling, Columbia Valley '05...12.50*

**Yachtsman Filet Mignon**  
8-oz Filet served with Mashed Potatoes  
and a Red Wine Sauce 34.00  
*Clos du Bois Reserve Merlot, Alexander Valley '02...12.00*

**Porterhouse**  
24-oz Center-cut Porterhouse served with  
Fingerling Potatoes and Roasted Garlic Butter 42.00  
*Masi Campofiorin Corvina, Veneto '03...10.00*

**USDA "Prime" New York Strip Steak**  
12-oz Strip Steak served with Peppercorn  
Brandy Sauce and Potato Gratin 36.00  
*Stonestreet Cabernet Sauvignon, Napa Valley '03...12.00*

**Slow-roasted Prime Rib**  
12-oz Prime Rib with savory Garlic Bread  
Pudding and Thyme-Garlic Jus 32.00  
*Cloudline Vineyards Pinot Noir, Oregon '05... 12.00*

**Roasted Winter Squash Ravioli**  
with a Brown Butter-Sage Vinaigrette, Swiss Chard,  
Manchego Cheese and Toasted Pine Nuts 21.00  
*Seghesio Zinfandel, Sonoma County '05...11.50*

**Free-Range Chicken Breast**  
with White Bean Ragoût, Artichoke Hearts,  
and Garlic Aioli 28.00  
*Au Bon Climat Chardonnay, Santa Barbara County '05...12.00*

## SIDE DISHES

**Braised Brussels Sprouts**  
with Bacon Butter  
8.00

**Creamed Spinach**  
A Steakhouse Tradition  
with Parmesan Cheese 6.00

**Sautéed Mushroom Caps**  
smothered with Sherry and  
Cabernet Wine Sauce 6.00

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss with you and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 8 or more.

*Chef de Cuisine*  
Gregg Hannon

*Manager/Sommelier*  
Mark Hoevenaars