

STARTERS

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|---|----|
| Fresh Lump Crab Cake | 20 |
| Fresh Lump Chesapeake Crab with Bell Peppers, Creole Seasoning, Simple Salad, Cognac Rémoulade Sauce and Crostini | |
| Crispy Fried Calamari | 17 |
| Cornmeal-Breaded Calamari Rings and Shishito Peppers with Roasted Garlic Aioli and Sweet Chili Sauce | |
| ◇ Chilled Seafood Platter | MP |
| Chef's Selection of Colossal Shrimp, Crab Claws, King Crab Legs and Lobster Tail served with Cocktail Sauce and Lemon | |
| Lobster Mac & Cheese | 25 |
| Whole Lobster, Smoked Cheese and Large Macaroni Topped with Toasted Japanese Panko | |
| ◇ Classic Shrimp Cocktail | 20 |
| Four Colossal Shrimp served with House Cocktail Sauce | |

SOUPS & SALADS

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| Lobster Bisque | 14 |
| Cognac Essence, Traditional Cream and Tomato Lobster Bisque served tableside with sliced, poached Lobster | |
| ◇ The Wedge | 12 |
| Heirloom Cherry Tomatoes, Iceberg Lettuce, English Cucumber, Red Onion, Crispy Bacon and Amish Bleu Cheese Dressing | |
| Caesar Salad | 12 |
| Chopped Romaine Lettuce tossed in our house Caesar Dressing, topped with fresh Croutons and shaved Parmesan Cheese | |
| ◇ House Salad | 12 |
| Artisan Lettuce, Dried Cranberries, Toasted Cashews, Amish Bleu Cheese and Raspberry Vinaigrette | |

SIDES

- | | |
|---|----|
| ◇ Asparagus with Parmesan and Truffle Oil | 10 |
| ◇ Salt-Crusted Baked Potato | 10 |
| Smoked Gouda Mac & Cheese | 10 |
| Seasonal Vegetable | 10 |

◇ Gluten Free

All prices include tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.

STEAKS

Rare | very red, cool center | Medium Rare | red, warm center
Medium | pink, hot center | Medium Well | hint of pink, hot center
Well Done | no pink, hot center

Your preference - please select a sauce
Béarnaise Sauce, Roasted Mushroom Bourbon Cream Sauce,
Shallot and Red Wine Sauce, Cognac Peppercorn Demi-Glace

◇ Slow-Roasted Prime Rib

Queen Cut 14oz 44

King Cut 20oz 49

◇ New York Strip 18oz 58

◇ Filet Mignon 8oz 44

BONE - IN SELECTION

◇ Prime Rib-eye 22oz 76

◇ New York Strip 18oz 69

◇ Prime Porterhouse 28oz 87

Entrée Enhancements

◇ Add Crab Oscar 20

◇ Add Lobster Tail MP

◇ Add Colossal Shrimp Scampi 19

HOUSE FAVORITES

Colorado Lamb Rack 66

Double-Bone, Pan-Seared Colorado Lamb served with Fingerling Potatoes and Porcini Mushroom Demi-Glace

Seared Airline Chicken Breast 36

Pan-Seared Airline Chicken Breast served with Marsala Mushroom Beurre Blanc and Pappardelle Pasta

FROM THE SEA

◇ **Lobster Tail** MP

Fresh Australian Cold-Water Lobster

King Crab Stuffed Chilean Seabass 55

Served with Yuzu Beurre Blanc and Sautéed Asparagus

◇ **Pan-Seared Salmon** 43

Fresh Atlantic Salmon served with Braised Baby Bok Choy, Citrus Teriyaki Sauce and Sautéed Asparagus

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