

• APPETIZERS •

- BRAISED BEEF RAVIOLI & MEATBALLS • RICOTTA CHEESE, PARMESAN REGGIANO, MUSHROOM BROWN GRAVY, FRESH PARSLEY • 26
- CRISPY CALAMARI - *POINT JUDITH RHODE ISLAND* • BANANA AND CHERRY PEPPER, BEURRE BLANC, MARINARA • 24
- JUMBO SHRIMP COCKTAIL • EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, SPICY COCKTAIL SAUCE • 29
- STEAK TARTARE* • BEEF TENDERLOIN, DIJON, HORSERADISH, QUAIL EGG, TOASTED BRIOCHE • 29
- OYSTERS ON THE HALF SHELL* • SIX EACH, APPLE CIDER MIGNONETTE • 26

• SOUPS & SALADS •

- LOBSTER BISQUE • 19

MAINE LOBSTER, BRANDY, CRÈME FRÂICHE
- ONION SOUP • 16

BABY SWISS & MOZZARELLA GRATIN, TEXAS SWEET ONIONS
SHERRY WINE
- MIXED GREENS (V) • 14

ROASTED BEETS, SEASONAL APPLES, DRIED CRANBERRIES,
SPICY WALNUTS, ORANGE SHALLOT VINAIGRETTE
- CAESAR SALAD • 15

AS IT SHOULD BE
- WEDGE SALAD • 17

HEIRLOOM TOMATOES
BLUE CHEESE CRUMBLES
GRILLED SCALLIONS
APPLEWOOD SMOKED BACON
HARD COOKED EGG, UPPER RANCH DRESSING
- THE “REAL” SPAZZ SALAD • 19

ROMAINE, BABY LOLA ROSA, CUCUMBERS
DRIED SALAMI, CHERRY TOMATOES, OLIVES
ARTICHOKE HEARTS, HEARTS OF PALM, BLUE CHEESE
CRISPY SHALLOTS, GULF SHRIMP
CHAMPAGNE-DIJON VINAIGRETTE

• CHILLED SHELLFISH PLATTER* •

MAINE LOBSTER, ALASKAN KING CRAB LEG, FRESH OYSTER, JUMBO SHRIMP COCKTAIL
OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE
68 • PER PERSON

• PRIME STEAKS •

- 8oz. FILET MIGNON* • REVIER CATTLE CO., OLIVIA, MN • 68
- 8oz. BISON FILET* • GRASS RUN FARMS, GREELEY, COLORADO • 98
- 12oz. NEW YORK SIRLOIN* • CREEKSTONE FARMS, ARKANSAS CITY, KS • 79
- 18oz. BONE-IN CENTER CUT RIB CHOP* • CREEKSTONE FARMS, ARKANSAS CITY, KS • 89
- 12oz. 40-DAY DRY AGED BONELESS RIBEYE* • REVIER CATTLE CO., OLIVIA, MN • 89

STEAK SAUCES • BÉARNAISE • 5, CREAMY HORSERADISH • 5, CHIMICHURRI • 5, DANISH BLEU CHEESE • 5

• ENTRÉES •

- ALASKAN KING CRAB • 1/2 LB., GARLIC BUTTER • MP
- ROASTED ORGANIC HERB CHICKEN • WHISKEY BBQ SAUCE, CRISPY ONION RINGS • 42
- SEA SCALLOPS* • BLACKENED, SWEET ONION RISOTTO, CAJUN CREAM SAUCE • 69
- SURF AND TURF* • FILET MIGNON, SAUTÉED, MAINE LOBSTER, TRUFFLE AIOLI, RED WINE SAUCE • 84
- BERKSHIRE PORK CHOP* • MUSHROOM MARSALA SAUCE, FRESH HERBS • 58
- TWIN MAINE LOBSTER TAILS • ROASTED, SCAMPI SAUCE, LEMON & DRAWN BUTTER • 68
- COLORADO LAMB CHOPS* • PARMESAN -PINE NUT CRUST, ROSEMARY RED WINE SAUCE • 89
- CHILEAN SEA BASS* • BAKED, NEW ENGLAND CHOWDER SAUCE, BUTTER CRACKER CRUMBS • 69
- VEGETABLE SALISBURY STEAK (V) • MASHED POTATOE PUREE, MUSHROOMS, PEPPERS & ONIONS, BROWN GRAVY • 56
- WILD SALMON* • SAUTÉED, BABY SHRIMP, BLISTERED CHERRY TOMATOES, CIOPPINO BROTH, TOASTED BAGUETTE • 59

• SIDES •

- N9NE EIGHTY CREAMED CORN • 14

POTATO GNOCCHI • 19

WHITE TRUFFLE CREAM

FRESH ASPARAGUS • 15

SAUTÉED SHALLOTS, GARLIC, FRESH LEMON

ROASTED BABY CARROTS • 14

MAPLE GLAZE, FRESH TARRAGON
- MUSHROOMS AND ONIONS • 15

WHOLE MAINE LOBSTER MAC ‘N CHEESE • 48

LOADED BAKED POTATO • 12

APPLEWOOD SMOKED BACON, SOUR CREAM
AGED CHEDDAR, CHIVE BUTTER

JOËL ROBUCHON POTATO PURÉE • 12

“HOMAGE TO THE CHEF OF THE CENTURY”
LOTS OF BUTTER, LOTS OF CREAM