

• APPETIZERS •

- BRAISED SHORT RIB RAVIOLI • RATATOUILLE SAUCE, CRISPY BASIL • 24
CRISPY CALAMARI - *POINT JUDITH RHODE ISLAND* • BANANA AND CHERRY PEPPER, BEURRE BLANC, MARINARA • 22
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 • 18
MAINE LOBSTER, BRANDY, CRÈME FRÂICHE
- ONION SOUP • 15
BABY SWISS & MOZZARELLA GRATIN, TEXAS SWEET ONIONS
SHERRY WINE
- MIXED GREENS (V) • 12
BELGIAN ENDIVE, PLUM TOMATOES, CUCUMBERS
STRAWBERRIES, ORANGE SHALLOT VINAIGRETTE
- CAESAR SALAD • 14
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
65 • PER PERSON

• PRIME STEAKS •

- 8oz. FILET MIGNON* • REVIER CATTLE CO., OLIVIA, MN • 68
- 10oz. NEW YORK SIRLOIN* • CREEKSTONE FARMS, ARKANSAS CITY, KS • 74
- 16oz. BONE-IN CENTER CUT RIB CHOP* • CREEKSTONE FARMS, ARKANSAS CITY, KS • 79
- 10oz. 40-DAY DRY AGED BONELESS RIBEYE* • REVIER CATTLE CO., OLIVIA, MN • 78
- STEAK SAUCES • BÉARNAISE • 5, CREAMY HORSERADISH • 5, CHIMICHURRI • 5, DANISH BLEU CHEESE • 5

• ENTRÉES •

- ALASKAN KING CRAB • 1/2 LB., GARLIC BUTTER • MP
- ORGANIC HERB CHICKEN • ROASTED, CREMINI MUSHROOMS, MARSALA WINE - NATURAL SAUCE • 42
- SEA SCALLOPS* - *MAINE* • SAUTÉED, MAINE LOBSTER MASHED POTATOES, BABY SHRIMP, CIOPPINO SAUCE • 62
- SURF AND TURF* • FILET MIGNON, SAUTÉED, MAINE LOBSTER, TRUFFLE AIOLI, RED WINE SAUCE • 79
- BERKSHIRE PORK CHOP* • HONEY MUSTARD GLAZE, BUTTERMILK ONION RINGS • 56
- 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 • 65
- VEGETABLE SALISBURY STEAK (V) • MASHED POTATO PUREE, MUSHROOMS, PEPPERS & ONIONS, BROWN GRAVY • 56
- WILD SALMON* • SAUTÉED, ASPARAGUS, GREEN ONION RISOTTO, LEMON, EXTRA VIRGIN OLIVE OIL • 49

• SIDES •

- N9NE EIGHTY CREAMED CORN • 12
- POTATO GNOCCHI • 19
WHITE TRUFFLE CREAM
- FRESH ASPARAGUS • 14
SAUTÉED SHALLOTS, GARLIC, FRESH LEMON
- GARLIC GREEN BEANS • 12
TOASTED ALMONDS, SAUTÉED
- 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