



**\*SEAFOOD PLATTER**  
OYSTERS, LITTLENECK CLAMS,  
CRAB CLAW, SHRIMP,  
.75 LB LOBSTER

FOR ONE 37 FOR TWO 71  
FOR THREE 100

**SURF OPTIONS**

2.5 OZ LOBSTER / 25  
3 OZ CRAB / 25

**SAUCES / 2**

STEAK  
RED WINE  
BÉARNAISE  
CHIMICHURRI  
BLUE CHEESE  
PEPPERCORN  
HORSERADISH



**BLUE**  
VERY RED, COLD CENTER  
**RARE**  
RED, COOL CENTER  
**MEDIUM RARE**  
RED, WARM CENTER  
**MEDIUM**  
PINK, HOT CENTER  
**MEDIUM WELL**  
DULL PINK, HOT CENTER  
**WELL DONE**  
NO PINK, HOT CENTER

LET'S GET SOCIAL.  
SHARE YOUR  
EXPERIENCE!

USE #BLTSTEAKLV

TAMMY FLORIAN  
GENERAL MANAGER

HAROLD DONAHUE  
CHEF DE CUISINE

**APPETIZERS**

\*EAST & WEST COAST OYSTERS 1/2 DOZ...19 DOZ...36  
JUMBO SHRIMP COCKTAIL / 21  
\*TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / 20  
CRAB CAKE / MEYER LEMON / RADISH SALAD / 18  
BURRATA / TOY BOX TOMATOES / BASIL SEED VINAIGRETTE / 17  
\*STEAK TARTARE / TRADITIONAL GARNISHES / COUNTRY BREAD / 21  
GRILLED DOUBLE CUT SMOKED BACON / PARSLEY / GARLIC / SHERRY / 16

**SALADS**

ROASTED BEETS / GORGONZOLA / APPLE / 15  
CAESAR SALAD / PARMESAN CROUTONS / 16  
CHOPPED VEGETABLE SALAD / FETA / OREGANO-MUSTARD VINAIGRETTE / 16  
BABY SPINACH / MAYTAG / CHOPPED EGG / BACON VINAIGRETTE / 16  
WEDGE / MAYTAG BLUE / BACON LARDON / GREMOLATA CRUMB / 16  
LOBSTER "COBB" SALAD / AVOCADO / CHEDDAR / PANCETTA / 24

**STEAK CUTS**

ALL OF OUR BEEF IS USDA PRIME OR 100% NATURALLY RAISED CERTIFIED BLACK ANGUS, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS & FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

CUT	WEIGHT	PRICE
*NY STRIP 28-DAY DRY AGED	16OZ	63
*BONE-IN-STRIP 28-DAY DRY AGED PRIME	20OZ	68
*BONE-IN-RIBEYE 28-DAY DRY AGED PRIME	22OZ	65
*PORTERHOUSE 28-DAY DRY AGED PRIME	36OZ (FOR TWO)	115
*FILET MIGNON	10OZ	59

**KOBE-WAGYU**

KNOWN FOR ITS INTENSE FLAVOR AND SUPREME TENDERNESS. THESE "AMERICAN-STYLE KOBE" BEEF CATTLE ARE FED A NATURAL DIET OF BARLEY, GOLDEN WHEAT STRAW, ALFALFA HAY, AND IDAHO POTATOES.

\*AMERICAN WAGYU RIBEYE 12 OZ / 92  
\*AMERICAN WAGYU FILET MIGNON 6 OZ / 68

**MAIN COURSES**

\*SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / MP  
\*GRILLED BRANZINO / ARTICHOKE BARIGOULE / PARSLEY / 39  
\*GRILLED TUNA / SUNFLOWER ROMESCO / CELERY / 39  
\*GRILLED 2LB MAINE LOBSTER / COGNAC / 65  
\*SAUTÉED SCOTTISH SALMON / WAX BEANS / SAUCE VERTE / 38  
PORT WINE BRAISED SHORT RIBS / 45  
\*DOUBLE CUT RACK OF LAMB / PINE NUTS / CHIVES / 58  
\*HERB-PARMESAN CRUSTED VEAL CHOP / 50  
LEMON-ROSEMARY CHICKEN / 32

**SIDES**

BRUSSEL SPROUTS / 12  
ONION RINGS / 12  
CREAMED SPINACH / 12  
MAC N CHEESE / 12  
SAUTEED GREEN BEANS / GREMOLATA / 12  
LOADED BAKED POTATO / 12 POTATO SKINS / 12  
FRENCH FRIES / CILANTRO MAYONNAISE / 12  
MASHED POTATOES / 12 TRUFFLE MASHED / 12  
CARROTS / 12  
STUFFED MUSHROOM CAPS / 12  
HEN OF THE WOODS MUSHROOM / 12

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER, OR YOUR SERVER

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS