

## appetizers

<b>SHRIMP SCAMPI</b> garlic parsley butter / havarti cheese / pita bread	<b>22</b>	<b>BACON WRAPPED SCALLOPS</b> apple-wood bacon / ginger soy glaze	<b>22</b>
<b>CRAB CAKES</b> yuzu aioli	<b>22</b>		
<b>SHRIMP COCKTAIL MARTINI</b> 360 cocktail sauce / fresh lemon			<b>17</b>
<b>ESCARGOT</b> garlic parsley butter / havarti cheese / puff pastry / pita bread			<b>16</b>
<b>FRIED CALAMARI</b> spiced caper remoulade			<b>16</b>
<b>HOUSE FLATBREAD</b>			
<b>PRIME RIB NAAN</b> tomato bacon jam, aged Balsamic reduction, gouda cheese, micro salad			<b>12</b>
<b>SPINACH &amp; ARTICHOKE DIP</b>  pita bread / parmesan bread bowl			<b>12</b>

## salads and soups

<b>WEDGE SALAD</b> iceberg wedge / blue cheese dressing / blue cheese crumbles / applewood-smoked bacon / grape tomato	<b>8</b>
<b>CAESAR SALAD</b> romaine / parmesan cheese / garlic croutons / caesar dressing	<b>8</b>
<b>GARDEN SALAD</b> mixed greens / cucumber / grape tomato / garlic croutons	<b>6</b>
<b>FRENCH ONION SOUP</b> toasted crouton / gruyère cheese / parmesan cheese	<b>8</b>
<b>SOUP OF THE DAY</b>	<b>6</b>

STEAKHOUSE

## house features

<b>SLOW-ROASTED PRIME RIB*</b> fourteen ounce	<b>34</b>	<b>PORK CHOPS*</b> sweet beer brined, daily chop sauce	<b>40</b>
<b>SUGGESTED WINE PAIRING:</b> Clos du Bois Pinot Noir	Glass <b>11</b>	<b>SUGGESTED WINE PAIRING:</b> Decoy Chardonnay	Glass <b>11</b>
<b>BABY BACK RIBS</b> 360 bourbon BBQ sauce			<b>38</b>
<b>TUSCAN LINGUINE</b> choice of grilled shrimp or chicken / roasted tomatoes / spinach / parmesan / white wine cream sauce			<b>34</b>
<b>GRILLED FRENCH CHICKEN BREAST</b> parmesan crusted french chicken breast / herb gravy / fried basil			<b>30</b>
<b>SUGGESTED WINE PAIRING:</b> Seaglass Riesling			Glass <b>9</b>

All entrees are served with one side and choice of salad or soup of the day  
(wedge, caesar, seasonal salad or french onion soup +2)

# charbroiled steaks **OMAHA STEAKS**

seasoned with kosher salt, black pepper and herb-garlic butter

<b>BONE IN NY</b> eighteen ounce	<b>58</b>	<b>BLACKENED FILET &amp; SHRIMP*</b>	<b>52</b>
<b>RIBEYE*</b> sixteen ounce delmonico	<b>56</b>	eight ounce blackened filet mignon / three blackened gulf shrimp / spicy lobster cream sauce	

**BONE-IN RIBEYE\*** **65**  
twenty-four ounce

**SURF & TURF\*** **65**  
six ounce filet mignon / half pound cold water lobster tail

**FILET MIGNON\***  
eight ounce **42**  
six ounce **32**

**SUGGESTED WINE PAIRING:**  
Louis M. Martini Alexander Valley Cabernet Sauvignon Glass **15**

**STEAK & CAKE\*** **45**  
six ounce filet mignon / jumbo lump crab cake / yuzu aioli

**STEAK TEMPERATURES**  
rare – cool red center / medium rare – warm red center / medium – warm pink center / medium well – a touch of pink center / well – gray-brown throughout

<b>sauces and steak toppers</b>	<b>4</b>
sautéed onion and mushroom / bacon and blue cheese crust / béarnaise sauce / lobster cream sauce / garlic cream / bourbon bacon & onions	
<b>BLACKENED SEASONING</b>	<b>3</b>

## seafood

**ALASKAN KING CRAB** **MARKET PRICE**  
**LOBSTER TAIL** **MARKET PRICE**

fourteen ounce cold water lobster tail  
**SUGGESTED WINE PAIRING:**  
White Haven Sauvignon Blanc Glass **12**

**PAN-SEARED SALMON\*** **38**  
herb gnocchi / romesco sauce / fried garlic / herb oil

**HALF-POUND LOBSTER TAIL** **40**  
eight ounce cold water lobster

**SEARED DIVER SEA SCALLOPS** **40**  
organic & ricotta puree / tomato relish / shaved asparagus / grilled lemon & honey vinaigrette / Pistachio butter crumble

**GULF SHRIMP** **30**  
japanese panko breaded or sweet chili sesame-marinated grilled shrimp

## to accompany your entrée **7**

<b>THREE BACON WRAPPED SCALLOPS</b> <b>20</b>	garlic-mashed potatoes	herb-butter asparagus
bacon wrapped scallop / apple-wood bacon ginger soy glaze	hand-cut fries	chef's seasonal vegetable
<b>GULF SHRIMP</b> <b>17</b>	mushroom risotto	wild mushroom ragout
japanese panko breaded or sweet chili sesame-marinated gulf shrimp	mac & cheese	
<b>OSCAR STYLE</b> <b>17</b>	baked potato (loaded + 2)	
asparagus / lump crab meat / béarnaise sauce		
<b>KING CRAB MAC &amp; CHEESE</b> <b>14</b>		

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
No split checks on tables of seven or more.