

HORS D'OEUVRES

- BAKED GOAT CHEESE (circa 1992)
red sauce, fines herbes, garlic bread 18⁹⁵
- TENDERLOIN STEAK TARTARE* ④
dijonnaise & slow-cooked egg..... 24⁹⁵
- SIZZLING SHRIMP SCAMPI ④
garlic bread, chilies, parsley 23⁹⁵
- BAKED CRAB CAKE
blue crab, preserved lemon, rémoulade..... 29⁹⁵
- SHRIMP COCKTAIL ④
horseradish, cocktail sauce, dijonnaise..... 19⁹⁵



SALADS

- MIXED GREENS & APPLE SALAD ④ ⑤
candied pecans, manchego..... 9⁹⁵ • 16⁹⁵
- BACON ROASTED TOMATO ④
watercress, olive oil, herb salt 10⁹⁵ • 18⁹⁵
- CRAB STUFFED AVOCADO ④
bibb lettuce, dijon-sherry vinaigrette 13⁹⁵ • 24⁹⁵
- SMOKED SALMON CAESAR* ④
crispy potatoes, classic caesar dressing 10⁹⁵ • 18⁹⁵
- WEDGE SALAD ④
egg, bacon, gorgonzola, ranch, onion..... 10⁹⁵ • 18⁹⁵
- LYONNAISE SALAD* ④
bacon, soft-cooked egg, brioche croutons.. 10⁹⁵ • 18⁹⁵

SANDWICHES

- 10oz DOUBLE WAGYU CHEESEBURGER*
pressed & griddled snake river farms wagyu with
american cheese, pickles, onions, dijonnaise and
pomme frites, 34⁹⁵
farm fresh egg..... add 2⁹⁵
with thick cut bacon..... add 5⁹⁵
- PRIME BEEF FRENCH DIP
hand cut fries, gruyère, au jus..... 29⁹⁵

ENTREES

- ROASTED CHICKEN ④
mashed potatoes, garlic confit, chicken jus..... 29⁹⁵
- BAVETTE'S SPICED FRIED CHICKEN
mashed potatoes, sweet pea and cipollini gravy ... 25⁹⁵
- DOUBLE CUT BERKSHIRE PORK CHOP
roasted mushrooms & herb jus 39⁹⁵
- LAMB CHOPS* ④
roasted garlic, rosemary 59⁹⁵
- KING SALMON* ④
black pepper, brown butter, lemon..... 38⁹⁵



- GRAND SHELLFISH ④
210⁰⁰
- GRAND TOWER* ④
130⁰⁰
- MAUDE'S TOWER* ④
275⁰⁰
- MAINE LOBSTER* ④
49⁹⁵
- KING CRAB ④
full pound 120⁰⁰
½ pound 60⁰⁰

BUTCHER'S CUTS

- ROASTED BONE MARROW
caramelized red onion jam, parsley salad..... 25⁹⁵
- RIBEYE STEAK FRITES* ④
10 oz, béarnaise, hand-cut fries..... 35⁹⁵
- LE BOEUF
- FILET MIGNON - PETITE DUCHESS CUT* ④
6 oz, roasted tomato, béarnaise, watercress, steak salt..... 39⁹⁵
- TRADITIONAL FILET MIGNON* ④
10 oz, béarnaise, steak salt 69⁹⁵
- BONE-IN FILET MIGNON* ④
16 oz, béarnaise (limited availability)..... 84⁹⁵
- CLASSIC RIBEYE - CHICAGO CUT* ④
16 oz, béarnaise, steak salt 69⁹⁵
- DRY-AGED BONE-IN NEW YORK STRIP* ④
14 oz, 42 day dry aged, béarnaise, steak salt. 79⁹⁵
- DRY-AGED BONE-IN RIBEYE* ④
20 oz, 42 day dry aged, béarnaise, steak salt. 99⁹⁵

ENHANCE ANY ITEM

- peppercorn crust, maître d' butter, or roasted garlic ④..... 4⁹⁵
gorgonzola ④..... 7⁹⁵
roasted bone marrow ④..... 8⁹⁵
warm king crab oscar ④..... 24⁹⁵

SIDES

- POMMES FRITES ④
garlic aioli 10⁹⁵
- BUTTERY MASHED POTATOES ④
garlic confit & chicken jus..... 14⁹⁵
- CREAMED SPINACH
blue cheese, caramelized onions..... 15⁹⁵
- CHARRED BROCCOLI ④
butter, lemon..... 15⁹⁵
- BROILED ASPARAGUS ④
lemon, parmesan, chives..... 15⁹⁵
- ELOTE STYLE CORN ④
chili, lime, cilantro, parmesan..... 14⁹⁵
- BAKED SWEET POTATO ④
butter, brown sugar 14⁹⁵
- BRUSSELS SPROUTS ④
dijon, parmesan, chives 15⁹⁵
- TRUFFLE MAC & CHEESE
truffle, white cheddar 15⁹⁵
- BUTTON MUSHROOMS ④
garlic, thyme, cream sherry..... 15⁹⁵
- LOADED BAKED POTATO ④
bacon, sour cream, cheddar, chives... 15⁹⁵
- THICK-CUT BACON ④
maple, black pepper 15⁹⁵

General Manager: Bruce Cole • Executive Chef: Joe Mishler ④ Gluten Free Options Available ⑤ Contains Nuts
*consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodborne illness

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 3.25% surcharge to all checks.
We do this in lieu of raising our menu prices. You may request to have this taken off your check, should you choose.