

HORS D'OEUVRES

- BAKED GOAT CHEESE (circa 1992)
red sauce, fines herbes, garlic bread 18.⁹⁵
- TENDERLOIN STEAK TARTARE*  
dijonnaise & slow-cooked egg..... 24.⁹⁵
- SIZZLING SHRIMP SCAMPI  
garlic bread, chilies, parsley 24.⁹⁵
- BAKED CRAB CAKE
blue crab, preserved lemon, r moulade..... 29.⁹⁵
- SHRIMP COCKTAIL  
horseradish, cocktail sauce, dijonnaise..... 24.⁹⁵



SALADS

- MIXED GREENS & APPLE SALAD    
candied pecans, manchego..... 10.⁹⁵ • 17.⁹⁵
- BACON ROASTED TOMATO  
watercress, olive oil, herb salt 11.⁹⁵ • 19.⁹⁵
- CRAB STUFFED AVOCADO  
bibb lettuce, dijon-sherry vinaigrette 14.⁹⁵ • 25.⁹⁵
- SMOKED SALMON CAESAR*  
crispy potatoes, classic caesar dressing 11.⁹⁵ • 19.⁹⁵
- WEDGE SALAD  
egg, bacon, gorgonzola, ranch, onion..... 11.⁹⁵ • 19.⁹⁵
- LYONNAISE SALAD*  
bacon, soft-cooked egg, brioche croutons.. 11.⁹⁵ • 19.⁹⁵

SANDWICHES

- 10oz DOUBLE WAGYU CHEESEBURGER*
pressed & griddled snake river farms wagyu with
american cheese, pickles, onions, dijonnaise and
pomme frites, 35.⁹⁵
farm fresh egg..... add 2.⁹⁵
with thick cut bacon..... add 5.⁹⁵
- PRIME BEEF FRENCH DIP
hand cut fries, gruy re, au jus..... 29.⁹⁵

ENTREES

- GLAZED BLACK COD*  
sweet miso glaze, ponzu, lemon..... 45.⁹⁵
- ROASTED CHICKEN  
mashed potatoes, garlic confit, chicken jus..... 29.⁹⁵
- BAVETTE'S SPICED FRIED CHICKEN
mashed potatoes, sweet pea and cipollini gravy ... 25.⁹⁵
- DOUBLE CUT BERKSHIRE PORK CHOP
roasted mushrooms & herb jus 39.⁹⁵
- LAMB CHOPS*  
roasted garlic, rosemary 59.⁹⁵
- BIG GLORY BAY SALMON*  
black pepper, brown butter, lemon..... 39.⁹⁵



- GRAND SHELLFISH  
210.⁰⁰
- GRAND TOWER*  
130.⁰⁰
- MAUDE'S TOWER*  
275.⁰⁰
- MAINE LOBSTER*  
49.⁹⁵
- KING CRAB  
full pound 120.⁰⁰
1/2 pound 60.⁰⁰

BUTCHER'S CUTS

- ROASTED BONE MARROW
caramelized red onion jam, parsley salad..... 25.⁹⁵
- RIBEYE STEAK FRITES*  
10 oz, b arnaise, hand-cut fries..... 35.⁹⁵
- LE BOEUF
- FILET MIGNON - PETITE DUCHESS CUT*  
6 oz, roasted tomato, b arnaise, watercress, steak salt..... 39.⁹⁵
- TRADITIONAL FILET MIGNON*  
10 oz, b arnaise, steak salt 69.⁹⁵
- BONE-IN FILET MIGNON*  
16 oz, b arnaise (limited availability)..... 84.⁹⁵
- CLASSIC RIBEYE - CHICAGO CUT*  
16 oz, b arnaise, steak salt 69.⁹⁵
- DRY-AGED BONE-IN NEW YORK STRIP*  
14 oz, 42 day dry aged, b arnaise, steak salt. 79.⁹⁵
- DRY-AGED BONE-IN RIBEYE*  
20 oz, 42 day dry aged, b arnaise, steak salt. 99.⁹⁵

ENHANCE ANY ITEM

- peppercorn crust, ma tre d'butter, or roasted garlic  ..... 4.⁹⁵
- gorgonzola  ..... 7.⁹⁵
- roasted bone marrow  ..... 8.⁹⁵
- warm king crab oscar  ..... 24.⁹⁵

SIDES

- POMMES FRITES  
garlic aioli 10.⁹⁵
- BUTTERY MASHED POTATOES  
garlic confit & chicken jus..... 14.⁹⁵
- CREAMED SPINACH
blue cheese, caramelized onions..... 15.⁹⁵
- CHARRED BROCCOLI  
butter, lemon..... 15.⁹⁵
- BROILED ASPARAGUS  
lemon, parmesan, chives..... 15.⁹⁵
- ELOTE STYLE CORN  
chili, lime, cilantro, parmesan..... 14.⁹⁵
- BAKED SWEET POTATO  
butter, brown sugar 14.⁹⁵
- BRUSSELS SPROUTS  
dijon, parmesan, chives 15.⁹⁵
- TRUFFLE MAC & CHEESE
truffle, white cheddar 15.⁹⁵
- BUTTON MUSHROOMS  
garlic, thyme, cream sherry..... 15.⁹⁵
- LOADED BAKED POTATO  
bacon, sour cream, cheddar, chives... 15.⁹⁵
- THICK-CUT BACON  
maple, black pepper 15.⁹⁵

General Manager: Bruce Cole   Gluten Free Options Available   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.