

# STARTERS

## ICED SHELLFISH PLATTER 52 (for two)

Maine Lobster, King Crab Legs, Oysters, Jumbo Shrimp, Clams, Mussels

<b>OYSTER ON THE HALF SHELL</b>	18	<b>BEEF TARTAR</b>	20
Cocktail and Mignonette Sauces		Japanese Wagyu Beef, Micro Root Vegetables, Shaved Baguette, Spanish Olive Oil	
<b>TUNA TARTARE</b>	18	<b>ROASTED FOIE GRAS</b>	22
Soy-Lemon Vinaigrette, Sesame Oil, Chives, Puffed Rice		Honey Crisp Apple Bread Pudding, Baby Thyme, Apple Cider Reduction	
<b>CHARCUTERIE BOARD</b>	20	<b>MARYLAND CRAB CAKES</b>	20
Neros Selections of House Made and Artisanal Cured Meats		Spaghetti Squash, Sweet Garlic Aioli, Japanese Shiso	
<b>MAINE LOBSTER COCKTAIL</b>	25	<b>COLOSSAL SHRIMP COCKTAIL</b>	22
Cocktail Sauce, Remoulade		Chilled Shrimp, Cocktail Sauce	
<b>SCALLOPS</b>	22	<b>BUTTERNUT SQUASH RISOTTO</b>	18
Viking Village Sushi Grade Scallops, Domestic Porcini Mushrooms, Brown Butter, Parsnip Puree		Spiced Pumpkin Seeds, Parmesan Cheese	

## ESCARGOT ½ DOZEN 18 1 DOZEN 32

Imported Helix Snails served in their Shell, Parsley, Garlic Butter, Toasted Brioche

# SOUPS

## ONION SOUP 12

Gruyère Cheese Gratinée

<b>STRAIGHT AHEAD CLAM CHOWDER</b>	12	<b>MAINE LOBSTER BISQUE</b>	14
Olde Salt Clams, Yukon Potatoes		Fresh Tarragon Cream	

# SALADS

## “CAESARS PALACE” SALAD 15

Hearts of Romaine, Spanish Anchovy, Kalamata Olive, Croutons

<b>LITTLE GEM LETTUCE</b>	14	<b>FRECKLED GREEN OAK LETTUCE</b>	14
Applewood Smoked Bacon, Egg, Tomato, Cabrales Blue Cheese Dressing		Honey Lacquered Marcona Almonds, Late Season Stone Fruit, Rosemary-Honey Vinaigrette	

# SEAFOOD

## 2 POUND MAINE LOBSTER 70

Steamed or Roasted

<b>YELLOW FIN TUNA ESCABECHE</b>	36	<b>ROASTED SALMON</b>	38
Oil Poached, Piquillo Peppers, Golden Chanterelles, Shallots, Coriander, Roasted Cauliflower		Creamed Savoy Cabbage, Young Leeks, Asian Pear, Oregon Porcinis, Red Wine Reduction	
<b>EUROPEAN DOVER SOLE</b>	55	<b>WHOLE BRANZINO</b>	72 (for two)
Boiled Yukon Gold Potato, Fresh Lemon, Meuniere Style		Baked in Salt Crust, with Fennel, Meyer Lemons, Sweet Onions. Served Tableside	

## GRILLED FISH OF THE DAY 42

Fisherman's Daily Catch served with Salsa Verde, Buttered Baby Rose Potatoes

# CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF

USDA Prime Dry Aged Beef (Minimum of 30 days)

<b>26 oz BONE-IN RIBEYE</b> One of the most prized cuts for its generous marbling and luscious flavor	<b>58</b>	<b>28 oz T-BONE</b> The ideal cut for both flavor and texture, the ultimate union between the filet and NY Strip	<b>68</b>
<b>16 oz NEW YORK STRIP</b> The All-American steak made famous for its heartiness and firm bite	<b>48</b>	<b>RIBEYE LOLLIPOP CUT</b> Our most famous steak! 30 ounces of pristine ribeye, cooked and served on the “dinosaur bone” to keep it juicy and tender	<b>77</b>
<b>20 oz BONE-IN NEW YORK STRIP</b> Perfect for those who know exactly what they want in a steak: tender, juicy and quintessential beef flavor	<b>55</b>	<b>CÔTE DE BOEUF</b> 40 ounces of succulent ribeye on the bone, sharing is a must!	<b>110 (for two)</b>

**ADD AN AUSTRALIAN LOBSTER TAIL TO ANY STEAK 45**

## ENTRÉES

<b>CHÂTEAUBRIAND 105 (for two)</b> Horseradish Potato Croquettes, Seasonal Baby Vegetables
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<b>FILET MIGNON</b> The most tender cut of beef available	<b>10 oz. 45</b>	<b>12 oz. 50</b>	<b>16 OZ PRIME RIB</b> The most flavorful cut of beef, slow-roasted and basted for hours, served to you juicy and cooked to perfection	<b>39</b>
<b>COLORADO LAMB CHOPS</b> The most succulent and finest lamb straight from the Rockies		<b>46</b>	<b>SONOMA CHICKEN</b> Anson Mills Corn Spoon Bread, Sage, Crab Apple Jus	<b>36</b>
<b>14 OZ VEAL CHOP</b> Milk-fed Strauss veal results in tender, flavorful chops		<b>48</b>	<b>BERKSHIRE PORK LOIN</b> Green Lentils, Braised Swiss Chard, Crispy Trotter	<b>38</b>
<b>BLACK ANGUS SHORT RIBS</b> Cabernet Braised Rib on the Bone, Whipped Yukon Mashed Potatoes and Wilted Spinach		<b>40</b>	<b>BRAISED LAMB SHANK</b> Domestic Hind Shank with Caramelized Baby Root Vegetables and Rosemary Infused Natural Jus	<b>38</b>
<b>CERVENA VENISON RACK</b> Ceylon Cinnamon & Chile Rub		<b>42</b>		

<b>SIDES</b>	<b>10</b>	<b>or 2 SIDES for 18</b>	<b>TOPPINGS</b>	<b>4</b>	<b>SAUCES</b>	<b>3</b>
Creamed or Sautéed Spinach		Fingerling Potatoes, Bacon & Rosemary	Blue Cheese		Black Peppercorn	
Baked Russet Potato		Shaved Onion Rings & Smoked Paprika	Onion & Peppers		Bordelaise	
Forest Mushrooms & Rosemary		Potato Gratin	Onion & Bacon		Béarnaise	
Asparagus		Vella Jack Mac & Cheese, Serrano Ham	Alaskan King Crab	12	Black Truffle Madeira	
Candied Orange Peel, Citrus Butter Sauce		Broccoli, Toasted Garlic Butter, Lemon	Foie Gras	12		
Yukon Gold Potato Purée		Butternut Squash, Pumpkin Seeds, Buttered Bourbon Sauce	Black Truffle	20		
Roasted Cauliflower, Pecans, Herb Bread Crumbs						
Baby Artichokes, Barigoule						

*an 18% gratuity will be added to parties of 8 or more*