



Chilled Starters from the Sea

***Chilled Seafood Tower \$65 pp**

Maine lobster tail, oysters, jumbo shrimp, lump crab, clams on the half shell, traditional cocktail sauce, apple cider mignonette

***Ahi Tuna Tartare \$28**

Avocado, ginger, sesame lavash crisp, citrus ponzu

***Sea Bass Crudo \$24**

Pickled radish, serrano pepper, confit yams, leche de Tigre

Chilled Jumbo Shrimp \$25

Traditional and French cocktail sauce, lemon wedge

***Seasonal Oyster on The Half Shell \$23**

Traditional cocktail sauce, apple cucumber mignonette, horseradish

Chilled Maine Lobster and Lump Crab Cocktail \$32

Traditional and French cocktail sauce, tarragon, shave fennel, horseradish

***Top Neck Clams on the Half Shell \$22**

Traditional cocktail sauce, apple cucumber mignonette, horseradish

Appetizers

Certified Kobe Skewers \$45 per

Cucumber-carrot slaw, sesame seeds, charred scallions, yuzu aioli

Baked Top Neck Clams \$25

Seasoned breading, bacon, shrimp, chopped bell peppers, Parmigiano-Reggiano

*** Piedmontese Beef Tartare \$27**

Capers, cornichons, crispy shallots, cured egg yolk, toasted parker roll

Oysters Rockefeller \$26

Crispy bacon, creamed spinach, Parmigiano-Reggiano, Pernod sabayon

Foie Gras Gaufrette \$30

Hudson Valley foie gras, Belgian waffle, apricot chutney

* "Consuming raw- or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness."



Salads & Soups

The Mae Daly Chopped Salad \$19

Romaine, watercress, guanciale, pecorino Romano, artichokes, roasted peppers, kalamata olives, boiled eggs, champagne vinaigrette

Wedge Salad \$20

Iceberg lettuce, Maytag blue cheese, applewood smoked bacon, cherry tomatoes, balsamic red onions, Mae Daly's blue cheese dressing

Traditional Caesar Salad \$17

Romaine hearts, Parmigiano-Reggiano, rosemary garlic focaccia croutons, classic Caesar dressing

Tomato Burrata Salad \$21

Grilled stone fruit, watercress, burrata di bufala, heirloom tomatoes, white balsamic vinaigrette

French Onion Soup \$18

Toasted brioche, Parmigiano-Reggiano, gruyere cheese

Corn Bisque \$20

Lump crab, crispy leeks, cilantro lime foam

Entrees

Mediterranean Branzino \$48

A mild and delicate fish, pan seared or broiled, served with a caper and golden raisin agrodolce sauce

Mary's Farm Chicken \$39

Half herbed roasted chicken served with rosemary natural jus

Faroe Island Salmon \$47

Rich, buttery flavor, with a firm texture and clean finish, pan seared or broiled, with a lemongrass beurre blanc sauce

Eggplant Steak \$38

Earthy, nutty, smokey, and slightly creamy sweet flavor, served with a cashew peppercorn sauce (vegan)

Lobster Thermidor \$105

An outstanding classic French dish, served with a shellfish stuffing and a cognac tarragon creamy sauce

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STEAKS

The Frey Ranch Filet Mignon Au Poivre 8 oz. \$95

Cooked to perfection, finished on a bed of rosemary and thyme, topped with a mouth watering au Poivre sauce. Lastly, a flambe finish with Frey Ranch's Un-Cut Whiskey.

Wet Aged Beef

All Steaks are Rated USDA Prime

Filet Mignon 8 oz.

\$79

Slowly wet-aged for the ultimate in beef flavor and tender texture

Allen Brothers Chicago

NY Strip Steak Boneless 16 oz.

\$89

Beautifully marbled, sweet and juicy

Creekstone Farms

Ribeye Steak Boneless 16 oz.

\$89

Robust flavor and tender texture

Allen Brothers Chicago

Surf & Turf Filet Mignon 8 oz. & Tristian Island Lobster Tail

\$110

w/ drawn butter

Allen Brothers Chicago

Porterhouse for two 32 oz.

\$165

The best of both worlds, this cut combines the tenderness of a Filet Mignon with the robust beef flavor of a NY Strip Steak.

Allen Brothers Chicago

Dry Aged

All Steaks are Rated USDA Prime

Ribeye Steak Bone-In 18 oz.

\$95

Distinctive, delicious "beefy" flavor that only dry aging can impart

Allen Brothers Chicago

Naturally Raised Grass Fed

Piedmontese

Filet Mignon 8 oz.

\$72

100% Grass fed, naturally lean and tender

Certified Piedmontese DNA Italy

American Wagyu

Boneless Ribeye 16 oz.

\$160

Wagyu Strip Steaks are slowly wet-aged for additional flavor and tenderness.

Grade: BMS 6-7

Rosewood Ranch Texas

Certified A5 Kobe Beef

Snow Aged NY Strip (4oz minimum)

\$65 per oz.

This steak comes from cattle raised exclusively in the Japanese Prefecture of Hyogo. Delicate yet rich and sweet, Grade: BMS 9-12

Hyogo Prefecture Japan

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Steak Sauces

Balsamic Demi Glace
Bearnaise Sauce
Creamy Horseradish
Green Peppercorn Sauce
Mae Daly's Steak Sauce
Red Wine Demi Glace

Starches

Three Cheese Potato Gratin \$15

Gruyere, Parmigiano-Reggiano,
Mozzarella

Shoestring Fries \$13

Garlic aioli, house made ketchup

Mr. B Mashed Potatoes \$15

Creamy and buttery whipped Yukon
gold potatoes

Baked Potato or Sweet Potato \$12

Classic accoutrements

Steak Add-ons

Tristian Island Lobster Tail \$35
Hudson Valley Foie Gras Rossini Style \$22
Oscar Style \$22
Maytag Blue Cheese Crust \$15
Caramelized Onions \$12

Vegetables

Charred Corn \$15

Bone marrow butter, feta cheese, lime crema

Spinach \$14

Sauteed or creamed

Jumbo Grilled Asparagus \$18

Extra virgin olive oil, Meyer lemon

Truffle Honey Roasted Carrots \$13

Lime, roasted cashews

Melody of Wild Mushrooms \$15

Caramelized onions, sherry vinegar reduction

All sides are served family style

We Proudly Serve

House Made Souffles \$23

Chocolate or Grand Marnier

These exquisite desserts are made to order and take roughly 30 minutes to bake. If you would like to order Souffles, we ask that you place the order at the same time you place your entrée order.

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