



Chilled Starters from the Sea

***Chilled Seafood Tower**

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

***Yellow Fin Tuna Tartare**

avocado, ginger, sesame lavash crisp, citrus ponzu

***Sea Bass Crudo**

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

Chilled Jumbo Shrimp

traditional and French cocktail sauce, lemon wedge

***Seasonal Oyster on The Half Shell**

traditional cocktail sauce, apple cucumber mignonette, horseradish

Chilled Maine Lobster and Lump Crab Cocktail

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

***Top Neck Clams on the Half Shell**

traditional cocktail sauce, apple cucumber mignonette, horseradish

Appetizers

Korean Marinated Wagyu Skewers

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

Baked Top Neck Clams

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

*** Piedmontese Beef Tartare**

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

Oysters Rockefeller

crispy bacon, creamed spinach, parmigiano Reggiano, Pernod sabayon

Foie Gras Gaufre

Hudson valley foie gras, Belgium 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

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

Wedge Salad

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

Traditional Caesar Salad

romaine hearts, Parmigiano-Reggiano, rosemary garlic focaccia croutons, anchovy caper dressing

Tomato Burrata Salad

grilled stone fruit, watercress, burrata di bufala, basil oil, heirloom tomatoes, white balsamic vinaigrette

French Onion Soup

toasted brioche, Parmigiano-Reggiano, gruyere cheese

Corn Bisque

lump crab, crispy leeks, cilantro lime foam

Entrees

Mediterranean Branzino

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

Mary's Farm Chicken

half herbed roasted chicken served with rosemary natural jus

Faroe Island Salmon

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

Eggplant Steak

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

Lobster Thermidor

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.

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.

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

Allen Brothers Chicago

NY Strip Steak Boneless 16 oz.

Beautifully marbled, sweet and juicy

Creekstone Farms

Ribeye Steak Boneless 16 oz.

Robust flavor and tender texture

Allen Brothers Chicago

Surf & Turf

Filet Mignon 8 oz. & Maine Lobster Tail

w/ drawn butter

Allen Brothers Chicago

Porterhouse for two 32 oz.

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.

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

Allen Brothers Chicago

Naturally Raised Grass Fed

Piedmontese

Filet Mignon 8 oz.

100% Grass fed, naturally lean and tender

Certified Piedmontese DNA Italy

America Wagyu

NY Strip Steak 12 oz.

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

Grade: BMS 6-7

Snake River Farm Idaho

Certified A5 Kobe Beef

Snow Aged Filet Mignon 4 oz.

This steak comes from cattle raised exclusively in the Japanese Prefecture of Hyogo. Delicate yet rich and sweet, Grade: BMS 6-7

Hyogo Prefecture Japan

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Steak Sauces

Mae Daly's Steak Sauce
Blue Cheese Fondue
Green Peppercorn Sauce
Red Wine Demi Glace
Balsamic Demi Glaze
Bearnaise Sauce

Starches

Three Cheese Potato Gratin

Gruyere, Parmigiano Reggiano,
Mozzarella

Steakhouse Fries

garlic aioli, house made ketchup

Mae Daly's Bacon House Fries

garlic aioli, house made ketchup

Mr. B Mashed Potatoes

creamy and buttery whipped Yukon
gold potatoes

Baked Potato or Sweet Potato

classic accoutrements

Steak Add-ons

Maine Lobster Tail
Hudson Valley Foie Gras Rossini Style
Oscar Style
Grilled Cheese
Maytag Blue Cheese Crust
Caramelized Onions

Vegetables

Charred Corn

bone marrow butter, feta cheese, lime crema

Spinach

sauteed or creamed

Jumbo Grilled Asparagus

extra virgin olive oil, Meyer lemon

Truffle Honey Roasted Carrots

lime, roasted cashews

Melody of Wild Mushrooms

caramelized onions, sherry vinegar reduction

All sides are served family style

We Proudly Serve



House Made Souffle

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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Desserts

Grand Marnier or Chocolate Souffle

Our souffles are baked to order, they take approximately 30 minutes to cook
Your server will take this order with your entree

New York Style Cheesecake

A smooth, creamier cheesecake with a graham cracker crust

Classic Crème Brulee

Rich custard topped with a layer of hardened caramelized sugar

Fresh Seasonal Berries

Topped with Crème Fresh

Assorted House Sorbets and Ice Creams

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