

STARTERS

Day Boat Diver Scallops

U8 Scallop, Avocado Corn Relish & Citrus Herb Vinaigrette

Blue Crab Cake

Lemon Butter, Romesco & Tomato

Wagyu Beef Tartare

Australian Filet, Cornichons, Quail Egg, Capers & Chive

Spanish Mussels

Chorizo, Saffron Broth & Baguette

Togarashi Seared Ahi Tuna

Honey Lemon Soy, Carrot, Cauliflower Ginger Purée
& Cucumber Tomato Vin

Escargot

Vol Au Vent, Escargot, Puff Pastry & Sherry Shitake Velouté

SOUPS

Lobster Bisque

French Onion

Crab and Corn Chowder

SALADS

Caesar Salad

Shaved Parmigiano, White Anchovy, Garlic Dressing & Herb Croutons

Spinach Salad

Warm Bacon Vinaigrette, Boiled Egg, Red Onions & Candied Pecan

Classic Wedge

Baby Iceberg, Bacon, Red Onions, Tomatoes & Blue Cheese

Roasted Beet Salad

Goat Cheese, Cara Cara, Spring Herbs, Toasted Almonds & Vinaigrette

CHILLED SEAFOOD & OYSTERS

Tuna Tartare

Grand Seafood Tower

Colossal Lump Crab Cocktail

Half Dozen Oysters

Caviar Service

Chilled Gulf Shrimp

BR PRIME STEAKS

Delmonico 16oz.

Filet Mignon 8oz.

Porterhouse 40oz.

A5 Japanese Kobe Ribeye

28 DAY DRY AGE

“Upon Availabilty”

NY Strip 12oz.

Bone-In Ribeye 22oz.

Tomahawk Ribeye 40oz.

LAMB

Lamb Kebabs

Lamb Chops

SAUCES

Bordelaise • Au Poivre • Hollandaise • Bearnaise

ACCOMPANIMENTS

Truffle Butter

Blue Crab

Oregon Blue Cheese

Shrimp Scampi

RESTAURANT

Sunday & Monday | Closed

Tuesday – Thursday | 4:30pm - 9:30pm

Friday & Saturday | 4:30pm - 10:00pm

BAR

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SPECIALTIES

Prime Pork Chop

Crispy Brussels Sprouts, Blackberry Reduction & Chive Oil

Veal Chop

Roasted Heirloom Carrots, Dukkha & Tzatziki Sauce

Cold Water Lobster Tail

Buerre Blanc, Drawn Butter, Lemon Tableside Presentation

Faroe Islands Salmon

Sautéed Swiss Chard, Bois Boudran & Cauliflower Purée

Whole Pan Dover Sole

Hazelnut Butter

Tableside Presentation

Ashley Farms All Natural Fried Chicken

Duck Fat Fried, Whipped Potatoes, Coca-Cola Collard Greens,
Bone Gravy, Bread & Butter Pickles

Broiler Roasted Cauliflower Steak

Crispy Maitake Mushroom, Asparagus,
Blistered Tomatoes, Quinoa & Zhong Sauce

POTATOES & VEGETABLES

Thick Cut Onion Rings

Chipotle Creamed Corn

Duck Fat Fries

Brussels Sprouts Agrodolce

Baked Potato

Butter Whipped Potatoes

Au Gratin Potatoes

Asparagus with Hollandaise

Creamed Spinach

Smoky Gouda Macaroni & Cheese

Braised Mushrooms

Thoroughly cooking foods of animal origin reduces the risk of food borne illness.Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.