



## { APPETIZERS }

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### **PHYLLO WRAPPED TENDERLOIN** 15

Beef tenderloin, Gruyere and duxelles in phyllo on a wild mushroom demi-glaze

*Suggested pairing - Meiomi Pinot Noir*

### **SHRIMP COCKTAIL** 13

Chilled shrimp with lemon and cocktail sauce

*Suggested pairing - Kim Crawford Sauvignon Blanc*

### **OYSTERS VANDERBILT** 16

Tempura and quinoa fried oysters on the half shell with fresh spinach, Swiss chard, shallots, bacon and garlic herb mascarpone

*Suggested pairing - Kim Crawford Sauvignon Blanc*

### **BEEF TIPS & CHIPS** 12

Chef specialty with flavors to complement the season

*Suggested pairing - Josh Cellars Legacy Red*

### **SHRIMP SALTIMBOCCA** 14

Jumbo shrimp wrapped in fresh sage and prosciutto with lemon-lime butter

*Suggested pairing - Apothic Red*

### **CRAB CAKES** 14

Lump crab with sautéed sweet peppers and onions, served with a spicy rémoulade sauce and lemon

*Suggested pairing - Simi Chardonnay*

### **SHRIMP TEMPURA** 14

Served atop saffron risotto with Sriracha mayo

*Suggested pairing - William Hill Chardonnay*

## { SALADS }

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### **ISLAND WEDGE** 10

Wedges of iceberg lettuce garnished with tomato, smoked bacon pieces, crumbled blue cheese and house-made creamy vinaigrette

*Suggested pairing - Mark West Pinot Noir*

### **HEART OF CAESAR** 11

Hearts of romaine served with Caesar dressing, garlic croutons and Parmigiano-Reggiano

*Suggested pairing - William Hill Chardonnay*

### **CRANBERRY SPINACH** 12

Fresh spinach leaves topped with dried cranberries, toasted walnuts and mascarpone cheese, served with apple-pomegranate vinaigrette

*Suggested pairing - Mouton Cadet Rosé*

## { SOUPS }

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### **FRENCH ONION SOUP** 9

Caramelized yellow onion deglazed in white wine and slowly simmered in a beef and chicken broth, served with garlic croutons and melted Gruyere

*Suggested pairing - William Hill Chardonnay*

### **SOUP DU JOUR** 8

Chef's selection of freshly made soup

## { SIGNATURE SIDES }

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**BAKED POTATO** 7

**MASHED POTATOES** 7

**PECAN SMOKED BACON POTATOES AU GRATIN** 7

**BRUSSEL SPROUTS WITH BACON** 7

**STEAMED ASPARAGUS** 7

**RED QUINOA WITH APPLES & LEEKS** 9

**ROASTED SWEET POTATOES & ROOT VEGETABLES** 7

**SAUTÉED BUTTON MUSHROOMS** 7

**BAKED WHITE CHEDDAR MAC & CHEESE** 8

*All entrées include your choice of one side. Pasta and chicken entrées excluded. A \$10 charge will be added for all split plates.*



## { STEAK }

### **SIGNATURE HEREFORD NEW YORK STRIP** 34

12oz cut

*Suggested pairing - Apothic Red*

### **SIGNATURE HEREFORD BONE-IN RIB EYE** 46

20oz cut

*Suggested pairing - Wild Horse Cabernet Sauvignon*

### **SIGNATURE HEREFORD PORTERHOUSE** 49

Sirloin and tenderloin come together in this legendary 24oz bone-in steak

*Suggested pairing - Newton Red Label Cabernet Sauvignon*

### **BEEF TENDERLOIN** 37

A tender 10oz center cut

*Suggested pairing - Terrazas de los Andes Malbec*

### **PETITE FILET** 27

A tender 6oz center cut

*Suggested pairing - Terrazas de los Andes Malbec*

### **VEAL PORTERHOUSE CHOP** 38

14oz bone-in veal chop with chanterelle demi-glaze

*Suggested pairing - La Crema Pinot Noir*

## { LAND & SEA }

### **FILET & SHRIMP** 40

6oz filet with grilled shrimp

*Suggested pairing - Louis M. Martini Cabernet Sauvignon or Simi Chardonnay*

### **FILET & SCALLOPS** 42

6oz filet with pan seared scallops

*Suggested pairing - Kim Crawford Sauvignon Blanc*

### **FILET & LOBSTER TAIL** 47

6oz filet and grilled lobster tail

*Suggested pairing - Louis M. Martini Cabernet Sauvignon or Simi Chardonnay*

Customize your steak with one or more of the following:

**ADD** LOBSTER TAIL 21 SCALLOPS 21 SHRIMP 15

### **ACCOMPANIMENTS** 3 each

Melted blue cheese, bearnaise sauce, caramelized onions, sautéed mushrooms, chanterelle demi-glaze or bourbon butter

### **RUBS** 5 each

Sriracha, coffee, Jamaican Jerk, Greek or Cuban

## { HOUSE FAVORITES }

### **SIGNATURE HEREFORD BONELESS RIB EYE** 35

14oz cut

*Suggested pairing - Joseph Carr Cabernet Sauvignon*

### **BISON FILET** 39

A lean 8oz cut

*Suggested pairing - Mark West Pinot Noir*

## { SPECIALTIES }

### **PORK TENDERLOIN MEDALLIONS** 26

Cuban seasoned with a Gruyere demi-cream sauce and Dijon mustard

*Suggested pairing - Meiomi Pinot Noir*

### **SEARED CHICKEN BREAST** 26

With red quinoa, apples, leeks and an apple-honey glaze

*Suggested pairing - J Vineyards Pinot Gris*

### **TORTELLINI WITH ITALIAN SAUSAGE** 22

Served with your choice of house-made Alfredo, marinara or pesto sauce and Parmesan cheese

*Suggested pairing - Mark West Pinot Noir*

### **SWEET POTATO GNOCCHI** 19

With bacon and sage in a brown butter sauce

*Suggested pairing - Simi Chardonnay*

## { SEAFOOD }

### **PALE ALE-BATTERED WALLEYE** 24

Deep-fried walleye fillet with house-made tartar sauce

*Suggested pairing - Tom Gore Sauvignon Blanc*

### **COLD WATER LOBSTER TAIL** 30

Broiled lobster tail, served with vanilla butter and lemon

*Suggested pairing - Simi Chardonnay*

### **CATCH OF THE DAY** MP

Grilled, sautéed, fried or baked

*Suggested pairing - Cakebread Cellars Chardonnay*

### **SEAFOOD COMBINATION DINNER** 45

Your choice of two: lobster tail, shrimp or scallops

*Suggested pairing - Simi Chardonnay*

# TEPPANYAKI



## { APPETIZERS }

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### LETTUCE & BEEF WRAPS 9

Sliced prime rib with light soy sauce and bibb lettuce

### BEEF BROCHETTES 11

Tender beef tips with green onions and teriyaki glaze

### SEARED TUNA CAKES 10

Made with cilantro, Sriracha and a hint of lime

### SHRIMP TEMPURA 12

Served with soy cocktail sauce

### PORK EGG ROLLS 8

Served with ginger soy sauce

### VEGETABLE SPRING ROLLS 8

Served with wok sauce

*All teppanyaki meals are prepared in a ginger soy and teriyaki sauce with vegetables and include a cup of clear chicken soup and steamed rice.*

## { DINNERS }

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SHRIMP 26

CHICKEN BREAST 25

SALMON 27

OCEAN SCALLOPS 27

TUNA STEAK 28

NEW YORK SIRLOIN 27

FILET MIGNON 29

## { COMBINATIONS }

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SALMON & CHICKEN BREAST 27

SHRIMP & CHICKEN BREAST 27

NEW YORK STEAK & CHICKEN BREAST 28

NEW YORK STEAK & SALMON 31

NEW YORK STEAK & SCALLOPS 31

NEW YORK STEAK & SHRIMP 31

NEW YORK STEAK & LOBSTER TAIL 36

FILET MIGNON & SCALLOPS 33

FILET MIGNON & SHRIMP 33

FILET MIGNON & CHICKEN BREAST 29

FILET MIGNON & SALMON 33

FILET MIGNON & LOBSTER TAIL 39

SHRIMP, SCALLOPS & LOBSTER TAIL 39

NEW YORK STEAK, CHICKEN BREAST & SHRIMP 37

## { SIDES }

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NEW YORK STEAK 17

LOBSTER TAIL 21

SHRIMP OR SCALLOPS 15

SALMON 13

CHICKEN BREAST 11

VEGETABLES 4

LO MEIN 4

FRIED RICE 5