



STARTERS

Vouvray Sauvion, Unique White (Loire Valley, France) 12 glass/48 bottle

Colossal Shrimp Cocktail 20 GF

Poached White Tiger Shrimp with Fresh Grated Horseradish, Lemon Confit and Chili Sauce.

Lobster Bisque 17 GF

Tender Chunks of Sweet Cold-Water Lobster and Sherry Cream.

Charcuterie Board 22

Selection of Cured Meats, Cheeses, Breads, Nuts and Accompaniments.

Crab Cake 21

Jumbo Lump Blue Crab Cake with Cajun Remoulade.

Tuna Poke 20 GF

Diced Ahi Tuna, Pickled Mango, Edamame, Wakame Salad, Black Garlic Shoyu and Forbidden Black Rice Crisp.

Pecorino Encrusted Artichokes 17

Crisp Marinated Long-Stem Artichokes with Lemon Aioli.

SALADS

La Solitude Blanc, Unique White (Côtes du Rhône, France) 11 glass/37 bottle

Chopped Iceberg 15 GF

With Oven-Roasted Roma Tomatoes, Crispy Bacon Lardon, Blue Cheese Crumbles, Watermelon Radish and Green Goddess Dressing.

Baby Arugula 15 GF

Baby Arugula tossed in a Marsala Vinaigrette with Honey Roasted Black Mission Figs, Maytag Blue Cheese and Toasted Cashews.

Baby Red Romaine 15

Fresh Chopped Red Romaine tossed in a Creamy Cracked Black Pepper Dressing with Warm Pecorino-Dusted Focaccia Crostini.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

All items marked **GF** use gluten-free ingredients.

Please be aware food may be exposed to gluten during preparation.

Please notify your server of any food allergies.

For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.

ENTRÉES

Split plate fee - 10 per split

Diver-Harvested Sea Scallops 54 GF

Brown Butter Basted Scallops with Piquillo Pepper Risotto, Sautéed Haricots Verts and Toasted Marcona Almonds.

Sonoma-Cutrer Chardonnay (Sonoma County, California) 16 glass/60 bottle

Shrimp Pappardelle 46

Sauteed Colossal Shrimp tossed with Lemon Herb Butter, Pappardelle Pasta, Sun-Dried Tomatoes, Capers and Bell Peppers, served with a Toasted Baguette.

Chateau Ste. Michelle Riesling (Columbia Valley, Washington) 9 glass/ 35 bottle

Chicken Scallopini 44

Thinly Sliced and Pounded Sautéed Chicken Breast with Garlic Whipped Yukon Gold Potatoes, Sautéed Julienned Vegetables and a Tomato Beurre Blanc.

Duckhorn Sauvignon Blanc (Napa Valley, California) 16 glass/62 bottle

Stuffed Fire-Roasted Bell Pepper 32

Roasted Red Bell Pepper stuffed with Chickpeas and Israeli Couscous, with Cornmeal Dusted Fried Green Tomatoes and Balsamic Reduction.

Whitehaven Sauvignon Blanc (Marlborough, New Zealand) 12 glass/45 bottle

CENTER OF THE PLATE

Filet Mignon 60 GF

8 oz. certified Angus with Natural Jus and Béarnaise.

Pessimist Cabernet Sauvignon (Paso Robles, California) 12 glass/41 bottle

New York Strip Steak 62 GF

14 oz. Certified Angus with Green Peppercorn Sauce.

Raymond Reserve Velvet Cabernet Sauvignon (Napa Valley, California) 22 glass/88 bottle

Ribeye 58

14 oz. Certified Angus Grilled Ribeye with Crispy Shallots and Maytag Blue Cheese Sauce.

Bear Flag Zinfandel (Sonoma County, California) 20 glass/80 bottle

Rack of Lamb 56 GF

New Zealand Lamb with Roasted Pepper Tomato Sauce.

Famille Perrin Vinsobres Les Cornuds, French Red (Rhône, France) 11 glass/39 bottle

Blackened Chilean Sea Bass 56 GF

Cajun Spiced, then Cast Iron Seared with Lemon Butter Sauce.

William Fevre Chablis Champs Royaux, Chardonnay (Burgundy, France) 20 glass/76 bottle

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PERSONAL SELECTIONS

All selections are **GF** as prepared.

Baked Potato 10

Sautéed Mushrooms 10

**Yukon Gold Garlic
Mashed Potatoes 10**

Grilled Asparagus 10

Mushroom Risotto 10

**Bacon and Maple Glazed
Brussels Sprouts 10**

CHILDREN'S SELECTION

For children 12 years and younger. Served with your choice of Fries, House-Made Chips, Fresh Fruit Cup or Applesauce.

Grilled Cheese Sandwich 9

American Cheese on
Toasted White Bread.

Chicken Tenders 9

Three Crispy Chicken Tenders
with Choice of Dipping Sauce.

Cheeseburger 9

Mini Corn Dogs 9

Mac & Cheese 9

CLASSIC DESSERTS

West Baden Chocolate Dome 14

Rich Chocolate Mousse and a Spongy Chocolate Cake cloaked in a Soft Ganache Shell.

Warre's Warrior Port (Vila Nova de Gaia, Portugal) 10 glass /48 bottle

Sangria Cheesecake 14

Creamy Cheesecake infused with Grenadine and Cherries, topped with Vanilla Whipped Cream and Citrus Fruit Compote.

Lamberti Prosecco Brut (Veneto, Italy) 13 (split)

White Chocolate Crème Brûlée 14 GF

Creamy White Chocolate Custard crowned with a Caramelized Sugar Crust, garnished with Fresh Berries and Mint.

Gonzalez Byass Dulce Sherry, Nectar Pedro Ximenez (Andalucia, Spain) 17 glass/63 bottle

Lemon Strawberry Pavlova 14 GF

Crunchy Baked Meringue filled with a Tart Lemon Curd, Sweet Whipped Cream and Fresh Strawberry.

Gemma di Luna Sparkling Moscato (Piedmont, Italy) 18 (split)

TABLESIDE DESSERTS

Both desserts are servings for two.

Strawberry au Poivre 35 GF

Fresh Strawberries and Caramelized White Sugar flambéed with Cognac and Cointreau, served over Vanilla Ice Cream.

Jackson-Triggs Vidal Icewine Reserve (Niagara Peninsula, Canada) 12 glass/48 bottle

Bananas Foster 34 GF

Bananas flambéed in Brown Sugar, Lemon Zest, Banana Liqueur and Myers's Rum, served over Vanilla Ice Cream.

Gonzalez Byass Dulce Sherry, Nectar Pedro Ximenez (Andalucia, Spain) 17 glass/63 bottle

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