

THE GRILL

FIRST COURSES

*Maine Lobster Cakes, Haricot Vert, Saffron Sauce and Pomegranate Essence
Fourteen*

*Escargots Bourguignonne, the Classical Way
Ten*

*Chilled Jumbo Shrimp with Cocktail Sauce and freshly grated Horseradish
Three dollars per piece*

*Caramelized Onion Soup in a White Veal Broth scented with Madeira and Gruyère Crouton
Seven*

*Creamy Lobster Bisque with Lobster Oil and Chives
Eleven*

GOURMET SALAD BAR

*a selection of the freshest available Greens, Vegetables and Cheeses
with an emphasis on local, seasonal and artisanal ingredients
Twelve*

MAIN COURSES

*All our steaks begin with PRIME grade beef, the highest grade available in the industry,
and our standard for excellence. Each cut is hand-selected and custom aged.*

Main Course includes our Gourmet Salad Bar.

** 10 oz. Prime Filet of Beef Tenderloin
Herb Butter
Thirty-nine*

** Grilled Scottish Salmon
Roasted Asparagus
and Charred Tomato Vinaigrette
Twenty-nine*

** 8 oz. Kobe Beef Burger, Caramelized Onions
Pancetta, Organic Gouda and Garlic Mayonnaise
Seventeen*

*Organic Amish Chicken Breast
Braised Spinach, Potato Tart, Sherry Reduction
Twenty-five*

** 10 oz. Prime Filet of Beef Tenderloin
Pistachio Crust and Stilton Cream
Forty-one*

** Roasted Rack of Lamb
Dijon Rosemary Crust
Thirty-six*

** 12 oz. Grilled Prime Dry Aged New York Strip
Herb Butter
Forty-four*

** 16 oz. Ribeye with Sauce Foyot
Thirty-six*

*16 oz. Grilled Berkshire Pork Chop, Sweet
Potatoes, Apple-Cherry Chutney
Twenty-eight
(allow 25 minutes for preparation)*

*5 oz. Petite Prime Filet of Beef Tenderloin
Herb Butter
Twenty-six*

SURF AND TURF

*8 oz. Prime Filet of Beef Tenderloin and Grilled 4 oz. Cold Water Lobster Tail
Thirty-nine*

A LA CARTE SIDE DISHES

*Asparagus with Hollandaise Sauce - Six
Broccoli Spear - Five
Sautéed Mushrooms - Five*

*Creamed Spinach - Five
Steak Fries - Five
Baked Idaho Potato - Five
Garlic Whipped Potatoes - Five*

** Consuming Raw or Undercooked Meat, Shellfish and Eggs - May Increase Your Risk of Food-Borne Illness*

** Cooked to Order*

As a courtesy to fellow diners, please turn off cellular phones and pagers

20% gratuity will be added for parties of six or more

One check per table please