

SAMPLE MENU

Items Subject to Change

STARTERS

DEVILED EGGS

Chive remoulade, paprika oil, fried capers

OYSTERS ON THE HALF SHELL*

LOBSTER CRAB CAKE

Sweet corn coulis, roasted corn relish

VEAL SAUSAGE STUFFED HOT PEPPERS

Tomato sauce

AHI TUNA TARTARE AVOCADO COCKTAIL*

COLOSSAL (U-6) SHRIMP COCKTAIL

WAGYU BEEF CARPACCIO*

SANDWICHES

Served with sea salt fries

ML BURGER*

American cheese, lettuce, special sauce

CLASSIC BURGER*

Cheddar cheese, tomato, lettuce, red onion

GRILLED CHICKEN CLUB SANDWICH

Lettuce, tomato, bacon, American cheese, mayo

TODAY'S SOUPS

BOWL

SALADS

CLASSIC CAESAR

House made warm garlic croutons

BABY HEIRLOOM TOMATO & BURRATA

Basil, e.v.o.o., balsamic

ML WEDGE SALAD

Iceberg, smoked bacon, egg, fine blue cheese, french dressing

FLAT IRON STEAK SPINACH SALAD*

Chiffonade spinach, egg, bacon, heirloom tomatoes, blue cheese dressing, crispy onions, deviled egg

CHICKEN CAESAR SALAD

Parmesan-crusted or grilled chicken breast
Sub seared or grilled salmon

TAVERN SPECIALTIES

PECAN-CRUSTED GROUPEL

Sweet potato & bacon hash, vanilla maple butter

PARMESAN-CRUSTED LEMON SOLE

Red & yellow tomato ragout, lemon garlic sauce

CHICKEN MILANESE

Crispy chicken, white wine lemon caper sauce, parmesan

CHICKEN PARMESAN

Crispy chicken, provolone, mozzarella, tomato sauce

14oz DOUBLE CUT PORK CHOP

Cranberry raisin Jack Daniel's compote

PRIME STEAKS • CHOPS*

We serve hand-selected USDA Prime & Choice Beef, the finest available, expertly aged a minimum of 21 days.

CLASSIC

Finished with maître d' butter

10oz CENTER CUT FILET MIGNON

7oz PETITE FILET MIGNON

12oz BONE-IN FILET MIGNON

15oz PRIME NEW YORK STRIP

16oz PRIME RIBEYE

GRASS-FED

Local farms, limited availability

CHEF'S DAILY SELECTION MKT

TOPPINGS

Black Truffle Butter • Horseradish Sauce
Béarnaise Sauce • Sautéed Garlic • Oscar Style

SEAFOOD*

Simply seared or grilled.

Choice of lemon butter sauce or sweet soy vinaigrette

SEA BASS Chilean

BLACK GROUPEL Florida

ATLANTIC SALMON Faroe Island

RAINBOW TROUT Boise, Idaho

HALIBUT Pacific Ocean

SHELLFISH*

LOBSTER & CRAB CAKE OSCAR

Grilled asparagus, lump crab, béarnaise sauce

COLD WATER LOBSTER TAIL 8oz

Poached in lemon shallot beurre blanc

SIDE DISHES

FRESH SHUCKED ROASTED GRILLED CORN

GARLIC MASHED POTATOES

SPINACH GRATIN

STEAMED BROCCOLI

ROASTED WILD MUSHROOMS

MAINE LOBSTER

MASHED POTATOES

Half Order Full Order

GRILLED ASPARAGUS

Lemon

SEA SALT FRIES

CARAMELIZED BRUSSELS SPROUTS

Thick cut bacon

SWEET POTATO & BACON HASH

Steven Lentini, General Manager

Anthony Aquila, Executive Chef

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.