

APPETIZERS

OYSTERS ON THE HALF SHELL (4), add \$3.5 each cucumber mignonette	14.5
LOBSTER CRAB CAKE sweet corn coulis, roasted corn relish	22.9
VEAL SAUSAGE STUFFED HOT PEPPERS tomato sauce	13.9
AHI TUNA TARTARE AVOCADO COCKTAIL	16.9
WAGYU BEEF CARPACCIO*	16.9

SOUP & SALADS

ML WEDGE SALAD iceberg, smoked bacon, egg, fine blue cheese, french dressing	9.9
CLASSIC CAESAR house made warm garlic croutons	9.5
TODAY'S SOUP	8.9

*Add to Any of our Above Salads
Grilled or Romano-Crusted Chicken +10 Salmon +19*

TAVERN BAR FOOD

CHICKEN MILANESE crispy romano crusted, white wine lemon caper sauce, parmesan	21.5
14oz DOUBLE CUT PORK CHOP cranberry raisin Jack Daniel's compote	27.5
CLASSIC BURGER* cheddar cheese, lettuce, tomato, red onion, sea salt fries	15.9
DOUBLE STACK CHEESEBURGER* two patties, American cheese, shredded lettuce, Big Boy house sauce, sea salt fries	15.9
PETITE TWIN FILET MIGNON 5oz each served with garlic mashed potatoes & bearnaise sauce	32.9

ACCOMPANIMENTS

CHARRED BROCCOLI 8.5 sliced, lemon & sweet onion	FRESH SHUCKED ROASTED GRILLED CORN 8.9
SAUTÉED MUSHROOMS 9.5	GARLIC MASHED POTATOES 8.5
ASPARAGUS 10.9 black pepper butter	CARAMELIZED BRUSSELS SPROUTS 11.9
DELMONICO POTATOES 9.9 sliced thin, white cheddar, gruyere, cream	thick cut bacon honey

HOUSE SPECIALTY

~ SHRIMP COCKTAIL ~
white shrimp,
extra horseradish,
mixed to order
15.9

PRIME SEAFOOD*

PARMESAN CRUSTED LEMON SOLE red & yellow tomato ragout, lemon garlic sauce	28.9
LOBSTER & CRAB CAKE OSCAR grilled asparagus, lump crab, bearnaise sauce	34.5
LOBSTER TAIL 12oz-14oz butter poached & baked	69.5
CHEF'S DAILY SEAFOOD* chef inspired seasonal dishes	MKT

SIMPLY SEARED OR GRILLED

*Choice of Lemon Butter Sauce or
Sweet Soy Vinaigrette*

SALMON FILET	24.9
RAINBOW TROUT	23.9
CHILEAN SEA BASS	43.9

PRIME STEAKS*

*We serve hand-selected USDA Prime & Choice Beef,
the finest available, expertly aged a minimum of 21 days.
Broiled at 1600 Degrees, Finished with House Herb Butter*

7oz PETITE FILET MIGNON	38.9
10oz CENTER CUT FILET MIGNON	52.5
14oz BONE-IN FILET MIGNON	62.5
14oz NEW YORK STRIP	52.5
16oz RIBEYE	54.5
22oz BONE-IN RIBEYE	69.5

TOPPINGS

*Fine Herb Black Truffle Butter 4
Horseradish Sauce 3
Bearnaise Sauce 3
Oscar Style 14*

*Chris Brown, General Manager
Kevin Foley, Executive Chef*

A 20% Gratuity Is Added for Groups of 7 or More

*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.