

## APPETIZERS

OYSTERS ON THE HALF SHELL* (4), add \$3.5 each cucumber mignonette	14.5
LOBSTER CRAB CAKE sweet corn coulis, roasted corn relish	23.9
VEAL SAUSAGE STUFFED HOT PEPPERS tomato sauce	14.9
AHI TUNA TARTARE AVOCADO COCKTAIL*	17.5
WAGYU BEEF CARPACCIO*	17.5

## SOUP & SALADS

ML WEDGE SALAD iceberg, smoked bacon, egg, fine blue cheese, french dressing	10.9
CLASSIC CAESAR house made warm garlic croutons	11.5
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	22.5
14oz DOUBLE CUT PORK CHOP* cranberry raisin Jack Daniel's compote	29.5
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	16.5
PETITE TWIN FILET MIGNON* 5oz each served with garlic mashed potatoes & bearnaise sauce	34.9

## ACCOMPANIMENTS

CHARRED BROCCOLI 9.5 sliced, lemon & sweet onion	FRESH SHUCKED ROASTED GRILLED CORN 9.9
SAUTÉED MUSHROOMS 9.9	GARLIC MASHED POTATOES 9.9
ASPARAGUS 11.9 black pepper butter	CARAMELIZED BRUSSELS SPROUTS 12.5
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	29.5
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	28.9
RAINBOW TROUT	23.9
CHILEAN SEA BASS	49.9

## 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	39.9
10oz CENTER CUT FILET MIGNON	53.5
14oz BONE-IN FILET MIGNON	63.5
14oz NEW YORK STRIP	53.5
16oz RIBEYE	55.5
22oz BONE-IN RIBEYE	69.5

## TOPPINGS

*Fine Herb Black Truffle Butter 4*  
*Horseradish Sauce 3*  
*Bearnaise Sauce 3*  
*Oscar Style 16*

*Edwin Reif, General Manager*  
*Kevin Foley, Executive Chef*

**A 20% Gratuity for Groups of 6 or More is Suggested; 100% Goes To Service Staff.**

\*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.