

## APPETIZERS

OYSTERS ON THE HALF SHELL (4), add \$3.25 each cucumber mignonette	13
LOBSTER CRAB CAKE sweet corn coulis, roasted corn relish	20.5
VEAL SAUSAGE STUFFED HOT PEPPERS tomato sauce	12.9
AHI TUNA TARTARE AVOCADO COCKTAIL	15.9
WAGYU BEEF CARPACCIO*	15.9

## SOUP & SALADS

ML WEDGE SALAD iceberg, smoked bacon, egg, fine blue cheese, french dressing	8.5
CLASSIC CAESAR house made warm garlic croutons	8.5
TODAY'S SOUP	7.9

*Add to Any of our Above Salads  
Grilled or Romano-Crusted Chicken +8 Salmon +15*

## TAVERN BAR FOOD

CHICKEN MILANESE crispy romano crusted, white wine lemon caper sauce, parmesan	19.5
14oz DOUBLE CUT PORK CHOP cranberry raisin Jack Daniel's compote	26.5
CLASSIC BURGER* cheddar cheese, lettuce, tomato, red onion, sea salt fries	13.9
DOUBLE STACK CHEESEBURGER* two patties, American cheese, shredded lettuce, Big Boy house sauce, sea salt fries	13.9
PETITE TWIN FILET MIGNON 5oz each served with garlic mashed potatoes & bearnaise sauce	29.9

## ACCOMPANIMENTS

CHARRED BROCCOLI 7.9 sliced, lemon & sweet onion	FRESH SHUCKED ROASTED GRILLED CORN 7.9
SAUTÉED MUSHROOMS 8.9	GARLIC MASHED POTATOES 7.9
ASPARAGUS 9.9 black pepper butter	CARAMELIZED BRUSSELS SPROUTS 9.9
DELMONICO POTATOES 8.9 sliced thin, white cheddar, gruyere, cream	thick cut bacon honey

## HOUSE SPECIALTY

~ SHRIMP COCKTAIL ~  
white shrimp,  
extra horseradish,  
mixed to order  
14.5

## SEAFOOD\*

PARMESAN CRUSTED LEMON SOLE red & yellow tomato ragout, lemon garlic sauce	25.5
LOBSTER & CRAB CAKE OSCAR grilled asparagus, lump crab, bearnaise sauce	30.5
LOBSTER TAIL 12oz-14oz butter poached & baked	59.5
CHEF'S DAILY SEAFOOD* chef inspired seasonal dishes	MKT

### SIMPLY SEARED OR GRILLED

*Choice of Lemon Butter Sauce or  
Sweet Soy Vinaigrette*

SALMON FILET	23.5
RAINBOW TROUT	22.5
CHILEAN SEA BASS	39.5

## PRIME STEAKS\*

*We served 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*

10oz CENTER CUT FILET MIGNON	49.5
7oz PETITE FILET MIGNON	36.5
14oz NEW YORK STRIP	49.5
16oz RIBEYE	49.5

## TOPPINGS

*Fine Herb Black Truffle Butter 3  
Horseradish Sauce 2  
Bearnaise Sauce 2  
Oscar Style 12*

*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.