

## APPETIZERS

|   |      |
|---|------|
| OYSTERS ON THE HALF SHELL (4), add \$3.25 each<br>cucumber mignonette | 13.5 |
| LOBSTER CRAB CAKE<br>sweet corn coulis, roasted corn relish           | 20.9 |
| VEAL SAUSAGE STUFFED HOT PEPPERS<br>tomato sauce                      | 12.9 |
| AHI TUNA TARTARE AVOCADO COCKTAIL                                     | 15.9 |
| WAGYU BEEF CARPACCIO*   | 15.9 |

## SOUP & SALADS

|  |     |
|--|-----|
| ML WEDGE SALAD<br>iceberg, smoked bacon, egg, fine blue cheese,<br>french dressing | 8.9 |
| CLASSIC CAESAR<br>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<br>crispy romano crusted, white wine lemon caper<br>sauce, parmesan                                    | 19.5 |
| 14oz DOUBLE CUT PORK CHOP<br>cranberry raisin Jack Daniel's compote   | 26.5 |
| CLASSIC BURGER*<br>cheddar cheese, lettuce, tomato,<br>red onion, sea salt fries  | 13.9 |
| DOUBLE STACK CHEESEBURGER*<br>two patties, American cheese,<br>shredded lettuce, Big Boy house sauce,<br>sea salt fries | 13.9 |
| PETITE TWIN FILET MIGNON 5oz each<br>served with garlic mashed potatoes<br>& bearnaise sauce                            | 29.9 |

## ACCOMPANIMENTS

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

## HOUSE SPECIALTY

~ SHRIMP COCKTAIL ~  
white shrimp,  
extra horseradish,  
mixed to order  
14.9

## PRIME SEAFOOD\*

|   |      |
|---|------|
| PARMESAN CRUSTED LEMON SOLE<br>red & yellow tomato ragout, lemon garlic sauce | 26.5 |
| LOBSTER & CRAB CAKE OSCAR<br>grilled asparagus, lump crab, bearnaise sauce    | 31.5 |
| LOBSTER TAIL 12oz-14oz<br>butter poached & baked                              | 66.5 |
| CHEF'S DAILY SEAFOOD*<br>chef inspired seasonal dishes                        | MKT  |

### SIMPLY SEARED OR GRILLED

*Choice of Lemon Butter Sauce or  
Sweet Soy Vinaigrette*

|                  |      |
|------------------|------|
| SALMON FILET     | 23.9 |
| RAINBOW TROUT    | 22.9 |
| CHILEAN SEA BASS | 39.5 |

## 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*

|                              |      |
|------------------------------|------|
| 10oz CENTER CUT FILET MIGNON | 49.5 |
| 7oz PETITE FILET MIGNON      | 36.9 |
| 14oz BONE-IN FILET MIGNON    | 62.5 |
| 14oz NEW YORK STRIP          | 49.5 |
| 16oz RIBEYE                  | 49.5 |
| 22oz BONE-IN RIBEYE          | 66.5 |

## 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.