

APPETIZERS

OYSTERS ON THE HALF SHELL* (4) cucumber mignonette; add \$3.5 each	14.9
LOBSTER CRAB CAKE sweet corn coulis, roasted corn relish	24.9
VEAL SAUSAGE STUFFED HOT PEPPERS tomato sauce	15.9
AHI TUNA TARTARE AVOCADO COCKTAIL*	17.9
WAGYU BEEF CARPACCIO*	17.9

SOUP & SALADS

ML WEDGE SALAD iceberg, smoked bacon, egg, fine blue cheese, french dressing	11.9
CLASSIC CAESAR house made warm garlic croutons	12.9
TODAY'S SOUP	9.9
<i>Add to Any of our Above Salads</i> <i>Grilled or Romano-Crusted Chicken +11 Salmon* +21</i>	

Bread Service Upon Request

TAVERN BAR FOOD

CHICKEN MILANESE crispy romano crusted, white wine lemon caper sauce, parmesan	23.5
14oz DOUBLE CUT PORK CHOP* cranberry raisin Jack Daniel's compote	31.5
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* 3oz each served with garlic mashed potatoes & bearnaise sauce	36.9

ACCOMPANIMENTS

CHARRED BROCCOLI sliced, lemon & sweet onion	9.9
SAUTÉED MUSHROOMS	9.9
ASPARAGUS black pepper butter	11.9
DELMONICO POTATOES sliced thin, white cheddar, gruyere, cream	10.9
FRESH SHUCKED ROASTED GRILLED CORN	9.9
GARLIC MASHED POTATOES	10.9
CARAMELIZED BRUSSELS SPROUTS thick cut bacon honey	12.5

HOUSE SPECIALTY

~ SHRIMP COCKTAIL ~
white shrimp,
extra horseradish,
mixed to order
16.9

PRIME SEAFOOD*

PARMESAN CRUSTED LEMON SOLE red & yellow tomato ragout, lemon garlic sauce	31.5
LOBSTER & CRAB CAKE OSCAR grilled asparagus, lump crab, bearnaise sauce	36.5
LOBSTER TAIL 12oz-14oz butter poached & baked	72.5
CHEF'S DAILY SEAFOOD* chef inspired seasonal dishes	MKT

SIMPLY SEARED OR GRILLED
*Choice of Lemon Butter Sauce or
Sweet Soy Vinaigrette*

SALMON FILET	29.9
RAINBOW TROUT	24.9
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	41.9
10oz CENTER CUT FILET MIGNON	55.5
14oz BONE-IN FILET MIGNON	67.5
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 18

Edwin Reif, General Manager

Anthony Aquila, Executive Chef

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

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely Gluten-Free.