

APPETIZERS

COUNCIL OAK BACON \$25

Maple & Pepper Glaze, Charred Radicchio,
Apple Coriander Vinaigrette

FRIED CALAMARI & SHRIMP \$24

Melted Tomato, Pepperoncini Peppers,
Anchovy Bagna Cauda, Garlic Chips

MARYLAND CRAB CAKE \$26

Whole Grain Mustard Aioli

BEEF TARTARE \$21

Parmesan Espuma, Capers,
Toasted Quinoa

RAW BAR

KING CRAB ½ LB MP

MAINE LOBSTER LB \$37

Mustard Sauce, Cocktail sauce

JUMBO SHRIMP COCKTAIL \$26

Horseradish Cocktail Sauce

TUNA TARTARE \$23

Avocado, Spicy Mayo, Mango

EAST COAST OYSTERS \$22

Half Dozen, Cocktail, Mignonette

RAW BAR SAMPLER FOR TWO 140 | FOR FOUR 225

Alaskan King Crab, Maine Lobster,
Shrimp Cocktail, East Coast Oysters

SPECIALITY APPETIZERS

CROSS-CUT SHORTRIBS \$23

Kimchi Aioli, Shaved Vegetables,
Shishito Pepper

ROASTED BURRATA \$22

Charred Tomatoes, Basil, Garlic Chips

WOOD FIRED OCTUPUS \$24

Salt Crusted Potatoes, Roasted Peppers,
Romesco Marcona Almonds

WAGYU MEATBALLS \$25

Marinara, Smoked Ricotta Espuma, Parmesan

SOUPS

FRENCH ONION SOUP \$16

Caramelized Onions, Beef Broth,
Parmesan, Gruyere Cheese

NEW ENGLAND CLAM CHOWDER \$16

Pancetta, Oyster Crackers

SALADS

CAESAR \$17

Shaved Parmesan, Garlic Crouton,
White Anchovy, Chives

ICEBERG WEDGE \$17

Heirloom Tomato, Applewood Smoked Bacon,
Maytag Blue Cheese Dressing

ROASTED BEET SALAD \$17

Pickled Carrots, Orange Marcona Almond Vinaigrette,
Goat Cheese Snow

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A suggested gratuity of 18% will be added to parties of 8 or more.

U.S.D.A DRY-AGED PRIME STEAKS

Provided by Purely Meat Co.

BONE-IN NEW YORK STRIP \$79

20oz., Roasted Garlic

BONE-IN RIBEYE \$86

22oz., Roasted Garlic

LONG-BONE RIBEYE FOR TWO \$195

55oz., Roasted Garlic, Cress, Shallot

MIDWEST GRAIN FED

PRIME MARINATED SKIRT STEAK \$59

10oz., Chimichurri

PRIME NEW YORK STRIP \$75

16oz., Roasted Garlic

FILET MIGNON \$59

10oz., Roasted Garlic

BONE-IN FILET MIGNON \$99

16oz., Roasted Garlic

PRIME PORTERHOUSE FOR TWO \$175

42oz., Roasted Garlic, Cress, Shallot

A5 JAPANESE WAGYU BEEF MP

Hokkaido Prefecture, 5oz.

SPECIALTIES

SEARED TUNA \$49

Furikake Crust, Wakame Seaweed, Ponzu

LOBSTER POT \$62

Shrimp, Clams, Mussels, Andouille Sausage,
Corn, Seafood Broth

FREE RANGE HALF CHICKEN \$39

Celeric Puree, Fine Herb Salad, Chicken Jus

DAY BOAT SCALLOPS \$47

Truffled Risotto, Butternut Squash Puree,
Sage

VEAL PORTERHOUSE \$51

Black Garlic, House Made Steak Sauce

MAINE LOBSTER \$74

2 Pound, Drawn Butter

SEA BASS \$61

Carrot, Pickled Beech Mushrooms, Citrus Brown Butter

SIDES

AU GRATIN POTATOES

Three Cheese Blend, Chives

\$15

HOMESTYLE MASHED POTATOES

Chives, Vermont Butter

\$13

BAKED POTATO

Chives, Sour Cream, Cheddar

\$13

LOBSTER MAC & CHEESE

Panko, Tarragon

\$29

CREAMED SPINACH

Parmesan, Gruyere

\$13

GRILLED ASPARAGUS

Truffle Vinaigrette

\$14

ROASTED BRUSSEL SPROUTS

Bacon, Whole Grain Mustard Vinaigrette,
Pancetta Dust, Parsley

\$16

WILD MUSHROOMS

Sherry, Pistou

\$16

FRENCH GREEN BEANS

Brown Butter, Marcona Almonds

\$13

HOUSE FRENCH FRIES

Salt & Vinegar Dust, Garlic Aioli

\$13

SAUCES

BÉARNAISE

\$6

CHIMICHURRI

\$6

HOUSE MADE STEAK SAUCE

\$6

RED WINE DEMI

\$6

AU POIVRE SAUCE

\$6

ADDITIONS

ALASKAN KING CRAB

MP

BLUE CRAB OSCAR

\$25

MAINE LOBSTER

\$37

GRILLED JUMBO SHRIMP

\$17

SEARED SCALLOPS

\$19

BACON

\$17

BLUE CHEESE CRUMBLES

\$6

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