
A P P E T I Z E R S

CLAMS CASINO <i>apple smoked bacon, butter, crumb</i>	19
TUNA TARTARE <i>soy vinaigrette, seaweed salad, wasabi crème</i>	23
SHRIMP COCKTAIL <i>four colossal shrimp, cocktail sauce</i>	24
OYSTERS ON THE HALF SHELL <i>half dozen local oysters</i>	22
LUMP CRAB CAKE <i>pan seared, jumbo lump crabmeat, spicy red pepper aioli</i>	26
TOMATO MOZZARELLA <i>creamy burrata, pine nuts, pesto</i>	19
COLOSSAL CRAB COCKTAIL <i>chilled colossal crab, grain mustard sauce</i>	MKT

Chilled Shellfish Platter 98

1 lb. Maine Lobster, Colossal Shrimp, Local Oysters & Little Neck Clams

Add Colossal Crab Cocktail MKT

S O U P & S A L A D

FRENCH ONION SOUP <i>caramelized Swiss & mozzarella</i>	13
CLAM CHOWDER <i>littleneck clams, slab bacon, chive</i>	14
PELLANA SALAD <i>pistachios, cranberries, bleu cheese, cinnamon crouton, Dijon vinaigrette</i>	16
CAESAR SALAD <i>shaved Reggiano Parmesan, croutons</i>	15
WEDGE OF ICEBERG <i>warm bacon, red onion, cherry tomatoes, bleu cheese dressing</i>	16

E N T R E E S

SLICED TENDERLOIN <i>black truffle risotto</i>	44
SALMON FILET <i>Faroe Island salmon, simply grilled or blackened</i>	39
SHORTRIB CAVATELLI <i>black truffle, demi glace, Reggiano Parmesan</i>	46
AHI TUNA STEAK <i>sesame seared, ginger soy, wasabi crème</i>	39
SEARED SCALLOPS <i>lobster, corn & scallion risotto</i>	48
ROASTED CHICKEN <i>Bell & Evans all-natural chicken, wild mushroom poulet</i>	30

Customary 20% gratuity added to parties of 8 or more.

STEAKS & CHOPS

FILET MIGNON <i>10 ounce, barrel cut</i>	64
NEW YORK SIRLOIN <i>prime 16 ounce, center cut</i>	69
BONE-IN SIRLOIN <i>prime 20 ounce, butcher cut</i>	72
VEAL CHOP <i>16 ounce, topped with Portobello mushrooms</i>	65
PORK CHOP <i>Kurobuta pork, sweet-fired apples, golden raisins</i>	49
LAMB CHOP <i>Colorado lamb, apple mint jelly</i>	69
PRIME RIBEYE <i>24 ounce, bone-in</i>	79
PRIME PORTERHOUSE <i>28 ounce, a serious steak</i>	89

TOP YOUR STEAK

CARAMELIZED VIDALIA ONIONS 3
GREAT HILL BLEU CHEESE 4

AGED VERMONT CHEDDAR 4
AU POIVRE, BRANDY CREAM 5

Steak & Seafood

ADD ANY OF THE FOLLOWING TO YOUR ENTREE

BAKED SHRIMP 24
*Two jumbo shrimp,
crab stuffing*

LOBSTER TAIL 32
*6 ounce, Maine Lobster
drawn butter*

OSCAR 26
*Lobster, sauce béarnaise
asparagus*

POTATOES & SIDES

VIDALIA ONION STRINGS	12	GREAT HILL MASHED POTATO	12
PARMESAN TRUFFLE FRIES	11	CREAMED CORN	13
CREAMED SPINACH	14	JUMBO SALTED POTATO	11
GRILLED ASPARAGUS	14	BAKED SWEET POTATO	11
SAUTEED SPINACH	13	MACARONI & CHEESE	16
ROASTED MUSHROOMS	15	LOBSTER MACARONI & CHEESE	28

*Consuming raw or undercooked meat, poultry & seafood products increases the risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.*