

APPETIZERS

JUMBO LUMP CRABCAKE
Mustard horseradish sauce

THICK CUT CONFIT PORK BELLY
Bourbon glaze

POINT JUDITH CALAMARI
Ginger dipping sauce

OYSTERS ROCKEFELLER
Spinach, bacon, American Grana

BIGEYE TUNA*
Soy mustard beurre blanc, radish salad

BBQ SPICED JUMBO SHRIMP (GF)
Smoked tomato butter sauce

LOBSTER BITES
Tempura fried, charred pineapple, peppercorn honey

STEAK FRIES TRIO
Rosemary duck fat, BBQ Spice, parmesan truffle,
house steak sauce, truffle aioli

A5 WAGYU STEAK CARPACCIO* (GF)
Arugula, lemon oil, capers, horseradish cream

APPETIZER TOWER
CRABCAKES/CALAMARI
OYSTERS ROCKEFELLER/TUNA
SHRIMP/LOBSTER BITES
(CHOICE OF 3) PER PERSON

FRENCH ONION SOUP
LOBSTER BISQUE (GF)

JUMBO SHRIMP COCKTAIL (GF)
Horseradish cocktail sauce

JUMBO LUMP CRABMEAT (GF)
Horseradish cocktail sauce, mustard horseradish sauce

OYSTERS ON THE HALF SHELL* (GF)
(East Coast and West Coast daily selections)
Champagne Concorde Mignonette, horseradish, cocktail sauce

CHILLED ALASKAN KING CRAB LEGS (GF)
Horseradish cocktail sauce, drawn butter

ICED SHELLFISH TOWER (GF)
Shrimp/Oysters
LUMP CRABMEAT/KING CRAB LEGS
(SERVES 2-4)
(SERVES 4-8)

SALADS

SEASONAL SALAD
Hand selected greens from The Chef's Garden, frisee,
fresh pears, roquefort cheese, fall radish, mustard vinaigrette

CAESAR SALAD
Romaine hearts, rustic croutons, American Grana,
white anchovies

WEDGE SALAD
Roma crunch lettuce, heirloom tomatoes, radish, thick cut
bacon, Roquefort dressing

SPINACH SALAD* (GF)
Grilled mahon cheese, red onion, 7 minute egg, lardons,
warm bacon vinaigrette

CHOPPED SALAD (GF)
Avocado, green beans, cucumber, tomato, radish, bell
pepper, charred corn, aged white cheddar, bacon, sherry
mustard vinaigrette

**MOZZARELLA AND VINE RIPE
TOMATO SALAD (GF)**
Buffalo style mozzarella, vine ripe tomatoes, sweet onion, basil,
sorrel, EVOO

** May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.*

PRIME STEAKS

We use only the finest USDA Prime Beef. Exclusively from Consumers Meat Packing of Chicago, IL., our beef is sourced from select midwestern farms in the "Corn Belt" of the United States. Aged a minimum of 35 days. All of our steaks are prepared at 1100° Pittsburgh - Style with a charred exterior.

FILET MIGNON* (GF)
Tender, excellent taste profile
8 oz
12 oz

FILET TRIO* (GF)
3 Delicious Styles: King Crab Oscar Style,
Cabernet Goat Cheese Butter, Chimichurri

RIBEYE FILET* (GF)
10 oz, center cut

NEW YORK STRIP* (GF)
12 oz, classic steak-lover's cut

RIBEYE* (GF)
16 oz, richly marbled

BONE-IN RIBEYE* (GF)
22 oz, richly marbled, caramelized

KANSAS CITY BONE-IN NY STRIP* (GF)
14 oz, tender sirloin strip, incredible robust flavor

TOMAHAWK BONE-IN RIBEYE* (GF)
For true steak connoisseurs

RICK'S PORTERHOUSE* (GF)
28 oz, Rick's favorite, filet mignon and New York strip

JAPANESE A5 BMS 12 WAGYU STRIP* (GF)
This is the highest quality, grade and marbling of Wagyu available in the U.S.
6 oz, highly marbled, exceptional depth of flavor

ADD-ONS

KING CRAB LEGS

LOBSTER TAIL Broiled or tempura fried

CRABCAKE

DC PRIME FAVORITES

DOUBLE CUT BONE-IN PORK CHOP* (GF)
14 oz, 4 day bourbon brine, sausage, rosemary demi

VEAL RIB CHOP* (GF)
14 oz, free raised, hand selected

AUSTRALIAN DOUBLE CUT LAMB RIB CHOPS* (GF)
Cherry mostarda demi

ROASTED HALF CHICKEN (GF)
Honey Brook Farms, VA
Lemon, rosemary, pan jus

MAPLE LEAF FARMS DUCK BREAST* (GF)
Blistered grapes, port wine demi, thyme

BRAISED BONE-IN SHORT RIB (GF)
24 hour braising, heirloom carrots, turnips, parsnips,
cipollini onions

ACCOMPANIMENTS

CHIMICHURRI (GF)

BÉARNAISE (GF)

CABERNET GOAT CHEESE BUTTER (GF)

AU POIVRE (GF)

PAPILLON ROQUEFORT CHEESE (GF)

ROASTED MUSHROOMS
AND CIPOLLINI ONIONS (GF)

HOUSE STEAK SAUCE

BLACK TRUFFLE BUTTER (GF)

KING CRAB OSCAR STYLE (GF)

SEAFOOD

Our fresh seafood is sourced direct from North Coast Seafood of Boston, MA. Our whole lobsters, from the cold waters of Maine and our Bigeye Tuna and Mero Sea Bass Steaks are overnighted from Honolulu Fish Company of Honolulu, HI.

GULF OF MAINE SALMON (GF)

Pan roasted, haricot verts, cipollini onion tomato compote, lemon butter

BIGEYE TUNA *

Seared rare, sticky rice, wasabi ginger vinaigrette, micro greens

MERO SEA BASS STEAK (GF)

Pan seared, fennel compote, Pernod lemon beurre blanc

SEARED SEA SCALLOPS

Truffle cream pappardelle, wild mushrooms

WHOLE MAINE LOBSTER (GF)

Add baked stuffed crab [+ 5.5 per lobster lb]

ALASKAN KING CRAB LEGS (GF)

Garlic sherry braised or steamed

1 lb

2 lb

TRISTAN COLD WATER LOBSTER TAIL

Broiled or tempura fried

SIDES FOR SHARING

STEAK FRIES (GF)

MASHED POTATOES (GF)

1 LB LOADED BAKED POTATO (GF)

AU GRATIN POTATOES (GF)

SAUTÉED SPINACH (GF)

BRUSSELS SPROUTS

Miso maple glaze & bacon

CREAMED SPINACH

BROCCOLI CROWNS

Topped with four cheese sauce

CREAM CORN (GF)

Roasted poblano, bacon

CHARRED ASPARAGUS (GF)

ROASTED WILD MUSHROOMS (GF)

MAC N CHEESE

Add Lobster OR Truffle

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