

STARTERS

THE SEAFOOD STAND* \$19 PER PERSON
KING CRAB, MAINE LOBSTER, A-1 TUNA,
OYSTERS, JUMBO SHRIMP

SHRIMP "COCKTAIL" \$15
SPICY GAZPACHO, CROUTONS AND BALSAMIC

PRIME BEEF CARPACCIO* \$12
POTATO-HORSERADISH BEIGNETS

TUNA TARTARE* \$14
FROZEN AVOCADO, PICKLED CUCUMBER AND RADISH

BRUSCHETTA \$11
FORAGED MUSHROOM AND ARTISAN GOAT CHEESE

JUMBO LUMP CRAB CAKE* \$16
SPRING BASIL EMULSION

GRILLED PORTOBELLO MUSHROOM \$12
PA BLEU CHEESE GRATIN AND ASPARAGUS SALAD

FRESH OYSTERS* \$13
"BAKED ROCKEFELLER" / "RAW ON THE HALF SHELL"

SMOKED SALMON CROQUETTES* \$11
BROWN SUGAR AND CURRY

SOUPS

FRENCH ONION SOUP GRATIN \$9

SWEET CORN CHOWDER \$9

BAKED LOBSTER BISQUE \$13
IN PASTRY

SALADS

ICEBERG \$11
ROASTED BEETS, PA BLEU CHEESE, BACON,
PICKLED RED ONION AND MARINATED TOMATOES

ENDIVE AND ARUGULA \$13
IDIAZABAL, PEAR, CANDIED WALNUTS, ROASTED ONIONS
AND WHITE BALSAMIC VINAIGRETTE

SPINACH \$12
SIGNATURE WARM BACON DRESSING

FARMER GREENS \$12
CRISP VEGGIES AND RASPBERRY-TARRAGON VINAIGRETTE

SIDES

{BIG ENOUGH FOR TWO} \$8

JUMBO ASPARAGUS	STEAK FRIES
CREAMED SWEET CORN	SALT BAKED POTATO
CREAMED SPINACH	BUTTERY WHIPPED POTATOES
HAND BREADED ONION RINGS	SAUTÉED MUSHROOMS
BROCCOLI FLORET GRATIN	CARAMELIZED SWEET ONIONS
SAUTÉED SPINACH	POTATO CROQUETTES

FIN AND FEATHER

A-1 TUNA "AU POIVRE"* \$31
EDAMAME SALAD AND SOY-BASIL EMULSION

POTATO WRAPPED SALMON* \$28
COMPOSED HEIRLOOM TOMATOES AND GOLDEN CURRY SAUCE

PAN ROASTED MOUNTAIN TROUT* \$26
BACON, SPRING PEA RISOTTO AND MINT

PAIR OF MAINE LOBSTER TAILS* \$39
BROILED OR STEAMED
CHOICE OF SIDE DISH

ROASTED CHICKEN* \$26
MORELS, FINGERLING POTATOES, ASPARAGUS AND THYME

CHOPS

PECAN CRUSTED DOUBLE CUT LAMB CHOPS* \$38
SPICY DIRTY RICE AND SESAME GLAZE

12 OZ PORK CHOP* \$31
CREAMY BLEU CHEESE SKILLET POTATOES
AND CARAMELIZED APPLES

18 OZ BONE IN RIBEYE STEAK* \$37

HOUSE CUT STEAKS

*ALL STEAKS INCLUDE CHOICE OF ONE SIDE DISH
*STEAKS AVAILABLE "AU POIVRE" UPON REQUEST

FILET MIGNON* \$33/38
8oz / 12oz

NEW YORK STRIP* \$34/40
10oz / 14oz

24OZ PORTERHOUSE* \$44

10OZ CLASSIC FLANK STEAK "DIANE"* \$32

SAUCES

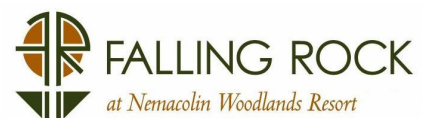
CLASSIC BERNAISE	BLEU CHEESE BUTTER
BRANDY-GREEN PEPPERCORN	ROASTED HOT PEPPER SPREAD
HOUSE STEAK SAUCE	HOUSE HONEY BBQ

ALL STEAKS CAN SURF

* SEAFOOD ACCOMPANIMENTS FOR YOUR STEAK

KING CRAB (1/2 LB) \$16	CRAB CAKE \$14
JUMBO SHRIMP (4) \$12	OYSTER ROCKEFELLER (2) \$7
MAINE LOBSTER TAIL \$18	

AMBER



SAMPLE MENU
SUBJECT TO CHANGE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS* 4.08