

JUMBO LUMP CRABCAKE Mustard horseradish sauce	16
THICK CUT CONFIT PORK BELLY Bourbon glaze	14
POINT JUDITH CALAMARI Ginger dipping sauce	14
OYSTERS ROCKEFELLER Spinach, bacon, American Grana	19
BIGEYE TUNA* Soy mustard beurre blanc, radish salad	18
BBQ SPICED JUMBO SHRIMP (GF) Smoked tomato butter sauce	19
LOBSTER BITES Tempura fried, charred pineapple, peppercorn honey	26
STEAK FRIES TRIO Rosemary duck fat, BBQ Spice, parmesan truffle, house steak sauce, truffle aioli	10
A5 WAGYU STEAK CARPACCIO* (GF) Arugula, lemon oil, capers, horseradish cream	22

APPETIZER TOWER
CRABCAKES/CALAMARI
OYSTERS ROCKEFELLER/TUNA
SHRIMP/LOBSTER BITES
(CHOICE OF 3) 24 PER PERSON

FRENCH ONION SOUP	9
LOBSTER BISQUE (GF)	15

JUMBO SHRIMP COCKTAIL (GF) Horseradish cocktail sauce	19
JUMBO LUMP CRABMEAT (GF) Horseradish cocktail sauce, mustard horseradish sauce	16
OYSTERS ON THE HALF SHELL* (GF) (East Coast and West Coast daily selections) Champagne Concorde Mignonette, horseradish, cocktail sauce	18/34
CHILLED ALASKAN KING CRAB LEGS (GF) Horseradish cocktail sauce, drawn butter	28

ICED SHELLFISH TOWER (GF)
Shrimp/Oysters
LUMP CRABMEAT/KING CRAB LEGS
(SERVES 2-4) 50
(SERVES 4-8) 99

SEASONAL SALAD Hand selected greens from The Chef's Garden, frisee, fresh pears, roquefort cheese, fall radish, mustard vinaigrette	13
CAESAR SALAD Romaine hearts, rustic croutons, American Grana, white anchovies	9
WEDGE SALAD Roma crunch lettuce, heirloom tomatoes, radish, thick cut bacon, Roquefort dressing	11
SPINACH SALAD* (GF) Grilled mahon cheese, red onion, 7 minute egg, lardons, warm bacon vinaigrette	12
CHOPPED SALAD (GF) Avocado, green beans, cucumber, tomato, radish, bell pepper, charred corn, aged white cheddar, bacon, sherry mustard vinaigrette	12
MOZZARELLA AND VINE RIPE TOMATO SALAD (GF) Buffalo style mozzarella, vine ripe tomatoes, sweet onion, basil, sorrel, EVOO	14

* 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.

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 45 12 oz 59	KANSAS CITY BONE-IN NY STRIP* (GF) 55 14 oz, tender sirloin strip, incredible robust flavor
FILET TRIO* (GF) 52 3 delicious styles: King Crab Oscar Style, Cabernet Goat Cheese Butter, Chimichurri	TOMAHAWK BONE-IN RIBEYE* (GF) 85 For true steak connoisseurs
RIBEYE FILET* (GF) 59 10 oz, center cut	RICK'S PORTERHOUSE* (GF) 99 28 oz, Rick's favorite, filet mignon and New York strip
NEW YORK STRIP* (GF) 46 12 oz, classic steak-lover's cut	JAPANESE A5 BMS 12 WAGYU STRIP* (GF) 99 This is the highest quality, grade and marbling of Wagyu available in the U.S. 6 oz, highly marbled, exceptional depth of flavor
RIBEYE* (GF) 51 16 oz, richly marbled	
BONE-IN RIBEYE* (GF) 64 22 oz, richly marbled, caramelized	

ADD-ONS

KING CRAB LEGS	28
LOBSTER TAIL Broiled or tempura fried	MP
CRABCAKE	16

DOUBLE CUT BONE-IN PORK CHOP* (GF) 28 14 oz, 4 day bourbon brine, sausage, rosemary demi	ROASTED HALF CHICKEN (GF) 24 Honey Brook Farms, VA Lemon, rosemary, pan jus
VEAL RIB CHOP* (GF) 52 14 oz, free raised, hand selected	MAPLE LEAF FARMS DUCK BREAST* (GF) 28 Blistered grapes, port wine demi, thyme
AUSTRALIAN DOUBLE CUT LAMB RIB CHOPS* (GF) 52 Cherry mostarda demi	BRAISED BONE-IN SHORT RIB (GF) 32 24 hour braising, heirloom carrots, turnips, parsnips, cipollini onions

CHIMICHURRI (GF) 5	ROASTED MUSHROOMS AND CIPOLLINI ONIONS (GF) 10
BÉARNAISE (GF) 5	HOUSE STEAK SAUCE 6
CABERNET GOAT CHEESE BUTTER (GF) 6	BLACK TRUFFLE BUTTER (GF) 7
AU POIVRE (GF) 6	KING CRAB OSCAR STYLE (GF) 14
PAPILLON ROQUEFORT CHEESE (GF) 7	

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)	32	WHOLE MAINE LOBSTER (GF)	MP
Pan roasted, haricot verts, cipollini onion tomato compote, lemon butter		Add baked stuffed crab (+ 5.5 per lobster lb)	
BIGEYE TUNA*	40	ALASKAN KING CRAB LEGS (GF)	1 lb/52 2lb/96
Seared rare, sticky rice, wasabi ginger vinaigrette, micro greens		Garlic sherry braised or steamed	
MERO SEA BASS STEAK (GF)	47	TRISTAN COLD WATER LOBSTER TAIL	MP
Pan seared, fennel compote, Pernod lemon beurre blanc		Broiled or tempura fried	
SEARED SEA SCALLOPS	42		
Truffle cream pappardelle, wild mushrooms			

STEAK FRIES (GF)	10	BROCCOLI CROWNS	11
		Topped with four cheese sauce	
MASHED POTATOES (GF)	10	CREAM CORN (GF)	11
1 LB LOADED BAKED POTATO (GF)	11	Roasted poblano, bacon	
AU GRATIN POTATOES (GF)	15	CHARRED ASPARAGUS (GF)	13
SAUTÉED SPINACH (GF)	12	ROASTED WILD MUSHROOMS (GF)	13
BRUSSELS SPROUTS	13	MAC N CHEESE	11
Miso maple glaze & bacon		Add Lobster OR Truffle +8	
CREAMED SPINACH	13		

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LEMON BASIL VODKA COLLINS	10
Tito's Vodka, Basil Infused Simple Syrup, Muddled Lemons, Homemade Sour, Soda	
MARGARITA	10
Tanteno Japaleno Tequila, Amaretto, Cucumber, Jalapeno, Cilantro, Homemade Sour	
MANHATTAN	12
Bulleit Bourbon Rye, Antica Carpano Formula, Brandied Cherry, Angostura Bitters	
WHISKY SMASH	10
George Dickel Whisky, Mint, Lemon Juice, Crushed Ice	
SAZERAC	13
Templeton Rye, Peychaud's Bitters, Herbsaint Rinse	
OLD FASHION	11
Evan Williams 1783 Small Batch Bourbon, Brandied Cherry, Angostura Bitters	
RICK'S OLD FASHION	18
Angel's Envy Bourbon, Brandied Cherry, Angostura Bitters, Jerry's Thomas Bitters	
KENTUCKY MULE	10
Bulleit Bourbon, Ginger Beer, Lime Juice	
BLACK VANILLA	13
Maker's Mark "46" Bourbon, Essence of Vanilla, Black Walnut Bitters, Flamed Orange	
FRENCH 75	9
Bulldog Gin, St. Germain, topped with Brut Majeur Champagne (<i>Served in a champagne flute</i>)	
CHEF BRAD'S NEGRONI	13
Malfy Gin, Antica Vermouth, Campari, Aperol	
SMOKED PINEAPPLE BREEZE	13
Ardbeg 10yr Old Scotch Whisky, Vanilla Syrup, Pineapple Juice, Charred Pineapple	
MAPLE HIGHLAND	15
Glenmorangie Lasanta, Spiced Maple Syrup	

DC PRIME CLASSIC	13
Tito's Vodka, Martini Dry Vermouth, A Whisper of Olive Juice, Roquefort Stuffed Olives	
SCOFFLAW	15
Bulleit Bourbon, Martini Dry Vermouth, Lemon Juice, Orange Bitters (<i>Served in a coupette glass</i>)	
THE GINGERED POLITICIAN	13
Tito's Vodka, Canton Ginger Liqueur, Cointreau, Pama Liqueur, Lime Juice	
ENGLISH GARDEN	15
Hendricks Botanical Gin, St. Germain, Cucumber, Lime Juice	
CLASSIC SIDECAR	13
Hennessy V.S. Cognac, Homemade Sour, Lemon Juice, Sugared Rim	
SIR HENRY MORGAN	13
Captain Morgan Private Stock, Homemade Sour, Lemon Juice	
WOODFORD SMOKE	15
Woodford Reserve, Smoked Mezcal, Spiced Maple, Lemon Juice	