



Starters

PIGS IN A BLANKET | 12
everything spice, green mustard sauce

ROASTED BONE MARROW | 21
salsa verde, microgreen salad, grilled noble bread

SOUP OF THE DAY | 15
inquire with your server for our daily soup

SHRIMP PEPPER POT* | 27
sautéed shrimp, buttery beer broth,
crispy dipping bread

FLASH FRIED
LOBSTER TAILS | 69
6 oz. cold water lobster tail,
spicy chipotle lime sauce & drawn butter

CLASSIC GIANT
SHRIMP COCKTAIL | 31
four poached mexican white shrimp,
bloody mary cocktail sauce GF

CRAB & TUNA STACK* | 27
blue crab meat, ahi tuna,
avocado, pico de gallo, tortilla chips GF

CHICKEN LIVERS MOUSSE | 17
balsamic berry jam, rye crisps

Salads

add Chicken 8 | Seared Tuna 16 | Grilled Shrimp 16 | Salmon 16

WEDGE SALAD | 20
little gem lettuce, puffed grains, pickled onions,
bacon, cherry heirloom tomatoes, blue cheese dressing

WALDORF SALAD | 20
shredded kale, grapes, apples, celery,
local candied nuts, green goddess dressing V/GF

CAESAR SALAD | 18
baby romaine, parmesan, fried capers,
toasted bread crumbs

NICOISE SALAD | 24
poached tuna, hard boiled eggs, crispy potatoes, green beans,
avocado, fried capers, lemon herb vinaigrette

Entrées

TROUT ALMONDINE | 43
lemon brown butter, almonds & green beans,
lemon oil poached potatoes GF

BEEF STROGANOFF | 47
beef tenderloin, roasted mushrooms, egg noodles,
sweet vermouth cream sauce

PAN SEARED SALMON | 48
hominy succotash, spinach,
chipotle lime glaze GF

PRIME NEW YORK*
12 oz. center cut 68
horseradish mashed potatoes, broccolini,
roasted mushroom chimichurri GF

FILET MIGNON*
8 oz. center cut 69
whipped potatoes, local vegetables,
demi glace GF

OLD FASHIONED BROASTER
FRIED CHICKEN | 46
haricot verts, garlic mashed potatoes,
country gravy

EL CHORRO
VEGETABLE STEAK | 34
roasted cauliflower, harissa chickpea stew,
sautéed spinach, herb chimichurri V/GF

ALE BRAISED BEEF
SHORT RIBS | 46
creamy polenta, roasted squash,
brown ale sauce

SHRIMP LINGUINI | 45
fresh pasta, jumbo shrimp, roasted tomato fondue,
artichoke tapenade

PORK CHOP MILANESE | 38
breaded & fried, crispy potatoes,
lemon caper sauce, broccolini

Surf It!

Enhance your entrée course

Crab Oscar: blue crab cake, asparagus, béarnaise sauce 23
Grilled Jumbo Shrimp (3): three Chorro dusted jumbo shrimp 16
Fried Lobster 4 oz, chipotle lime sauce 50

SIDES GRILLED ASPARAGUS 16 | CREAMY MAC & CHEESE 17 | BAKED POTATO 15 | GREEN BEANS ALMONDINE 10
AU GRATIN POTATOES 14 | TOMATO SLICES 8 | STICKY BUN BASKET (HALF DOZEN) 16

Parties of 6 or more will be charged an automatic gratuity of 20%. A maximum of 6 separate checks will be permitted per party. Please notify your server in advance when ordering.
*All of our meats & seafood are cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
We are not a gluten free kitchen and therefore cannot guarantee cross-contamination will not occur. You may request gluten free accommodations acknowledging the above.