

RAW BAR	Shellfish Platter (<i>Shrimp, Oysters, Clams, King Crab & Lump Crab</i>) — \$60 Sm \$99 Lg
	Oysters (<i>1/2 Dozen</i>) ————— \$16
	Shrimp Cocktail ————— \$18
	Lump Crab Cocktail ————— \$16
APPETIZERS	Onion Soup (<i>Au Gratin</i>) ————— \$9
	Steak Tartare ————— \$17
	Crab Cake ————— \$15
	Fried Oysters ————— \$14
SALADS	Tomatoes & Roquefort ————— \$9
	Caesar (<i>Plated Tableside</i>) ————— \$12
	Chilled Asparagus ————— \$12
	Butcher Salad ————— \$14
	Shrimp & Crab Louie Salad ————— \$16
STEAKS & CHOPS	New York Strip ————— \$40
	Filet Mignon ————— \$38
	Steak Diane ————— \$38
	Delmonico ————— \$42
	T-Bone ————— \$44
	Dry Aged Porterhouse ————— Single Cut \$56 Double Cut \$112
	Colorado Lamb Chops ————— \$36
	Veal Chop ————— \$42
	Pork Chop ————— \$26
SEAFOOD	Tuna Au Poivre ————— \$32
	Roasted Halibut (<i>Lemon Caper Sauce, Almonds</i>) ————— \$33
	Twin Australian Lobster Tails ————— M.P.
	Fried Shrimp ————— \$32
	Surf & Turf (<i>Prime Filet Mignon & Cold Water Lobster Tail</i>) ————— \$65
	Lobster Thermidor ————— M.P.
POTATOES	Stuffed Hash Browns ————— \$9
	Singer Fries ————— \$8
	Baked Potato ————— \$10
	Mashed Potatoes ————— \$7
VEGETABLES	Creamed Spinach ————— \$8
	Asparagus ————— \$9
	Mushrooms & Onions ————— \$10
	Green Beans Amandine ————— \$8
DESSERT	Baked Alaska ————— \$9
	New York Style Cheesecake ————— \$7
	Chocolate Fudge Cake ————— \$6
	Orange Sherbet ————— \$6
	Carrot Cake ————— \$5
	Apple Crumble ————— \$6
Coffee or Tea ————— \$4	


 A 20% gratuity will be added for all parties of 6 or more. No Personal Checks Accepted.
 