

Appetizers

<i>Seared Scallops</i>	15
Sweet Potato Hash, Cipollini Onions and Lemon Beurre Blanc	
<i>Chilled Seafood Platter</i>	<i>MP</i>
Lobster, King Crab, Oysters, Gulf Shrimp & Mussels with Champagne Mignonette, Cocktail & Rémoulade Sauces	
<i>Assorted Seasonal Oysters</i>	10
Served with Remoulade and Cocktail Sauce	
<i>Chicago Style</i>	12
Creamed Spinach with Gruyere Cheese	
<i>Shrimp Cocktail</i>	15
Jumbo Shrimp over Summer Vegetable Relish with Spicy Cocktail Sauce	
<i>MS Delta Grind Grits & Shrimp</i>	16
Mississippi White Cheddar Grits & Cajun Marinated Shrimp, finished w/ BBQ Butter	
<i>Crab Cake</i>	17
Jumbo Lump Crab on a Corn Maque Choux with Lemon Beurre Blanc & a Seared Prawn	
<i>Lobster & Fried Green Tomato Stack</i>	17
Fried Green Tomatoes with Lobster & Sauce Choron	
<i>Short Rib Raviolo</i>	15
Braised Kobe Short Rib, Julienne Carrots, Cipollini Onions finished with Rosemary Bordelaise Sauce	
<i>Escargot</i>	12
Escargot sauteed in toasted Garlic, Wild Mushrooms with a soft herb Black Truffle butter and Puff Pastry	
<i>Ahi Tuna Tartare</i>	12
Prepared Tableside by Your Server	
<i>Fine Cheeses & Charcuterie Plate</i>	12
Chef's Selection of Fine Cheeses, served with Wild Boar and Rabbit Sausage, Cornichons & Fresh Fruit	
<i>Beef Carpaccio</i>	16
Shave Certified Angus Beef, Fried Capers, Red Onion, Whole Grain Mustard, Lemon Vinaigrette & Grilled Crostini	

Soups

<i>Trio Soup</i>	10
Sample trio of Lobster Bisque, French Onion and Soup de Jour	
<i>Onion Soup Gratinée</i>	7
<i>Lobster Bisque</i>	9
Cognac, Heavy Cream, Cilantro Oil & Maine Lobster	
<i>Soup Du Jour</i>	7
The Chef's Daily Creation	

Salads

<i>Chopped Salad</i>	9
Trio of Lettuce hand tossed with Tomato, Cucumber, Bacon, Kalamatta Olives, Chives & Bleu Cheese	
<i>Tomato & Mozzarella Salad</i>	11
Beef Steak & yellow Tomatoes layered with Fresh Mozzarella & Red Onions, Aged Balsamic, EVO & a Basil Pesto	
<i>Grilled or Traditional Caesar Salad</i>	8
Your Choice with Traditional Caesar Dressing & Shaved Parmesan	
<i>Spinach Salad</i>	8
Baby Spinach with Quail Eggs, Candied Pecans, Crumbled Blue Cheese, Shaved Red Onion & Warm Bacon Dressing	
<i>Chicago Blues</i>	8
Tender Leaves, Grape Tomatoes, English Cucumber, Spun Carrot, Roaring 40 Blue Cheese & a Shallot Vinaigrette	
<i>The Wedge</i>	8
Crisp Iceberg Lettuce with Grape tomatoes, English Cucumber, Apple Bacon Lardons, & Turned Carrots	

Steaks & Chops

<i>Grilled Filet Mignon, Eight or Twelve Ounces</i> <small>Certified Angus Beef</small>	35/44
<i>New York Strip 14 Ounces</i> <small>Certified Prime</small>	36
<i>Bone in Ribeye Steak 24 Ounces</i> <small>Certified Prime</small>	39
<i>Grilled Porterhouse 24 Ounces</i> <small>Certified Angus Beef</small>	39
<i>32oz Tomahawk Ribeye</i>	55
<i>Colorado Lamb Rack</i>	36
<small>Fresh Herb Risotto, Tomato Timbale & Pomegranate Demi</small>	
<i>Herb Incrusted Veal Chop</i>	34
<small>Grilled Herb Incrusted Veal Chop with Roasted Crab Gratin Spinach stuffed Roma Tomato</small>	
<i>Glazed Double Cut Kurobuta Pork Chop</i>	28
<small>A Center Cut Pork Chop glazed with Brown Sugar and Bourbon over Granny Smith Apples</small>	
<i>Any Turf can Surf with Crab Legs or Lobster</i>	MP

Chicago Specialties

<i>Moroccan Duck</i>	28
<small>Moroccan spiced Maple Leaf Duck with a Butternut Squash Puree, Cranberry Chutney and Mint Oil</small>	
<i>Chicken Portobello</i>	27
<small>12oz Organic Chicken topped with Sauteed Portabella Mushrooms, Bell Peppers, Asparagus, and Provolone Cheese</small>	
<i>Chicago Kobe Style Burger</i>	18
<small>Maui Onions, Beef Steak Tomato, Applewood Smoked Bacon & Black Diamond Cheddar on a Brioche Bun</small>	

Seafood

<i>Seafood FraDiavolo</i>	32
<small>Jumbo Shrimp, Scallops, Mussels tossed Mildly Spiced Tomato Sauce</small>	
<i>Chilean Sea Bass</i>	32
<small>Pan Seared Chilean Seabass with Celery Root Puree, finished with a Lemon Coriander Sauce</small>	
<i>Oven Roasted Salmon</i>	28
<small>With a Herb Crust over Spinach Spaetzle, finished with Cabernet Butter Sauce</small>	
<i>Lobster Tempura</i>	55
<small>10-12oz Tail lightly fried with Tempura Batter served with Spicy Asian Dipping Sauce</small>	
<i>King Crab Legs</i>	MP
<small>1 1/2lbs Steamed or Broiled, Alaskan King Crab Legs</small>	
<i>Large Lobster Tail</i>	MP
<small>Steamed or Broiled w/ Drawn Butter</small>	

Starch

<i>Twice Baked Potato</i>	7
<i>Yukon Mashed Potato</i>	6
<i>Steak Fries/Truffle</i>	5/7
<i>Baked Sweet Potato</i>	6
<i>Baked Potato</i>	6
<i>Au Gratin Potato</i>	7
<i>Macaroni and Cheese</i>	7

Vegetables

<i>Creamed Spinach</i>	6
<i>Wild Mushrooms</i>	6
<i>Asparagus</i>	7
<i>Broccoli</i>	6
<i>Sautéed Maui Onions</i>	6
<i>Cauliflower Au Gratin</i>	6
<i>Haircot Verts</i>	7

Additions

<i>Béarnaise</i>	2
<i>Chambord Demi & Kona Pepper Crust</i>	9
<i>Lobster Oscar</i>	16
<i>Sautéed Crab & Shrimp</i>	14
<i>Sautéed Foie Gras</i>	8

True Grits

<i>Roasted Corn & Crab</i>	9
<i>Smoked Cheddar & Bacon</i>	8
<i>White Cheddar</i>	7