



## RAW BAR

### OYSTERS

*American east and west coast*  
\*half-dozen \$14.99  
\*dozen \$26.99

**JUMBO PRAWNS** \$19.99  
*cocktail sauce*

**CRAB & LOBSTER 'LOUIE'** \$19.99  
*avocado, tomato, horseradish*

**SHELLFISH TOWER for 2** \$60.99  
*chilled lobster, king crab, shrimp*



## SALADS & SOUP

**PORT-POACHED APPLE SALAD** \$14.99  
*arugula, watercress, Maytag blue cheese sweet potato purée*

**BELGIAN ENDIVE** \$7.99  
*Humboldt Fog goat cheese, pecans, mustard vinaigrette*

**CLASSIC CAESAR** \$7.99

**GRILLED ROMAINE** \$7.99  
*lemon-garlic vinaigrette*

**ICEBERG WEDGE** \$8.99  
*bacon, roquefort*

**HOUSE SALAD** \$4.99

**LOBSTER BISQUE** \$7.99

**ITALIAN SAUSAGE ESCAROLE CONSOMME** \$7.99



## SIDES

**Sweet Potato** \$4.99

**Tri-Colored Carrots** \$7.99

**Truffled Mashed Potatoes** \$11.99

**Pumpkin-Sage Bread Pudding** \$8.99

**Chestnut-Sage Stuffing** \$7.99

**Lobster Risotto** \$14.99

**Macaroni & Cheese** \$7.99  
*with Maine lobster* \$14.99

**Roasted Brussels Sprouts** \$7.99  
*caramelized onion, bacon*

**Root Vegetable-Potato Gratin** \$8.99

**Seasonal Mushrooms** \$6.99

## Traditional Turkey Dinner

house salad or soup of the day  
butter basted organic turkey breast, braised turkey leg  
chestnut-stone fruit stuffing  
sweet potato, giblet-sage gravy \$ 29.99

## WET AGED USDA PRIME STEAKS

**FILET MIGNON 8 oz** \$34.99

**BONE-IN FILET MIGNON 16 oz** \$64.99

**BENNY'S RIB EYE DUO 12 oz** \$38.99  
*the two best cuts of the rib eye*

**NEW YORK STRIP 12 oz** \$36.99

**SURF-N-TURF STYLE** \$49.99  
*8oz filet & two 6oz lobster tails*

## DRY AGED USDA PRIME STEAKS

**BONE-IN RIB EYE 16 oz** \$47.99

**BONE-IN NEW YORK STRIP 16 oz** \$49.99

**T-BONE STEAK 22 oz** \$64.99

**PORTERHOUSE 32 oz** \$94.99

## NATURAL USDA PRIME STEAKS

**FILET MIGNON 7 oz or 10 oz** \$36.99 or \$49.99

**RIB EYE 16 oz** \$42.99

**NEW YORK STRIP 12 oz** \$36.99

**BONE-IN NEW YORK 18 oz** \$44.99

**SKIRT STEAK 10 oz** \$24.99

## CHOPS & ENTRÉES

**PORK CHOPS** \$24.99

**COLORADO LAMB CHOPS** \$42.99

**VEAL PORTERHOUSE 18 oz** \$49.99

**RED WINE BRAISED BEEF SHORT RIBS** \$24.99

**HALF CHICKEN "UNDER THE BRICK"** \$22.99

## SEAFOOD

**FAROE ISLAND SALMON** \$28.99  
*lemon, thyme*

**MINNESOTA WALLEYE PIKE** \$34.99  
*ginger-chive sauce, pumpkin-sage bread pudding roasted Brussels sprouts*

**MAINE SEA SCALLOPS** \$34.99  
*spinach risotto, truffle*

**ALASKAN KING CRAB LEGS 24 oz** \$90.99

## COLD APPETIZERS

**PRIME STEAK TARTARE** \$14.99  
*waffle potato chips, violet mustard*

**PROSCIUTTO di PARMA** \$11.99  
*aged 18 months with seasonal accompaniments*

**WAGYU BEEF CARPACCIO** \$11.99  
*Parmigiano-Reggiano, mizuna, extra virgin olive oil*

**HOUSE-CURED SALMON** \$12.99  
*onion, egg, capers, brioche*



## HOT APPETIZERS

**FRIED CALAMARI** \$12.99  
*calabrese peppers*

**JUMBO LUMP CRAB CAKE** \$15.99  
*horseradish-mustard cream*

**OYSTERS ROCKEFELLER** \$12.99

**HUDSON VALLEY FOIE GRAS** \$19.99  
*Brussels sprouts, squash-quince salad, candied pecans*

**POTATO GNOCCHI** \$7.99  
*tomato sauce, basil*

**BUTTERNUT SQUASH TORTELLONI** \$8.99  
*toasted pumpkin seeds, ricotta salata, brown butter-sage*



## Children's Menu

### Starters

**Kid's House Salad** \$2.99

**Chicken Noodle Soup** \$2.99

### Entrees

**Linguini with Marinara** \$4.99

**Macaroni & Cheese** \$4.99

**All-Natural Chicken Fingers** \$7.99

**4oz USDA Prime Filet** \$16.99

**USDA Prime Classic Burger** \$6.99

### Dessert

**Brownie Sundae** \$4.99