



RAW BAR

OYSTERS

American east & 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

chilled lobster, king crab, shrimp

Market Price



SALADS & SOUP

GRILLED ROMAINE \$8.99

lemon-garlic vinaigrette

SPINACH SALAD \$10.99

sunny-side up egg, sun-dried tomatoes, warm bacon vinaigrette

ARUGULA & MIZUNA \$14.99

SALAD
mango, shaved Parmigiano-Reggiano, kiwi-mint vinaigrette

BELGIAN ENDIVE \$8.99

goat cheese, pecans, mustard vinaigrette

CLASSIC CAESAR \$7.99

bacon, roquefort

ICEBERG WEDGE \$8.99

bacon, roquefort

HOUSE SALAD \$5.99

LOBSTER BISQUE \$7.99



SIDES

Lobster Risotto \$14.99

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

Baked Potato \$4.99

Blue Cheese Croquettes \$8.99

Truffled Mashed Potatoes \$11.99

Hand-Cut French Fries \$5.99

Onion Rings \$6.99

Seasonal Mushrooms \$6.99

Roasted Brussels Sprouts \$7.99
caramelized onion, bacon

Truffle Honey Glazed Carrots \$8.99

Sautéed Garlic-Spinach \$6.99

Asparagus \$7.99
sautéed or grilled with shallot butter

Daily Market Vegetables \$6.99

WET AGED USDA PRIME STEAKS

FILET MIGNON 8 oz \$34.99

BONE-IN FILET MIGNON 16 oz \$74.99

NEW YORK STRIP 12 oz \$36.99

SURF-N-TURF STYLE \$52.99

8oz filet & 10oz Cape Britton lobster tail

DRY AGED USDA PRIME STEAKS

BONE-IN RIB EYE 16 oz \$55.99

BONE-IN NEW YORK STRIP 16 oz \$54.99

T-BONE STEAK 22 oz \$74.99

PORTERHOUSE 32 oz \$109.99

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 \$47.99

SKIRT STEAK 10 oz \$25.99

Enticing Steak Enhancements

Check with your server for Enhancement pricing

Lobster Tail Foie Gras Oscar Style King Crab Blue Cheese

Maine Sea Scallop Barbeque Chili Rub Béarnaise

CHOPS & ENTRÉES

PORK CHOPS \$25.99

COLORADO LAMB DUO \$44.99

10 oz, lamb chop & slow braised lamb shoulder

PRIME VEAL CHOP \$52.99

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

roasted carrots, spinach gnocchi, chive butter sauce

BROILED JUMBO WHITEFISH \$21.99

MAINE SEA SCALLOPS \$35.99

spinach risotto, truffle

MAINE LOBSTER Market Price

southern fried or broiled

AUSTRALIAN LOBSTER TAIL 32 oz Market Price

ALASKAN KING CRAB LEGS 24 oz Market Price

COLD APPETIZERS

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

PROSCIUTTO di PARMA \$11.99
parmesan, balsamic-apples

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

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

BENNY'S SEAFOOD SALAD \$14.99
shrimp, calamari, octopus



HOT APPETIZERS

BONE MARROW \$13.99
braised port onions, grilled ciabatta

FRIED CALAMARI \$12.99
giardiniera

JUMBO LUMP CRAB CAKE \$15.99
horseradish-mustard cream

OYSTERS \$12.99
ROCKEFELLER

HUDSON VALLEY \$19.99
FOIE GRAS

oyster king mushrooms, huckleberry



PASTA APPETIZERS

(Entrée portions are served for \$10.00 additional)

RIGATONI \$8.99
braised pork, wild mushroom

POTATO GNOCCHI \$7.99
tomato sauce, basil

MEZZE PENNE \$8.99
Faroe Island salmon, goat cheese English peas

LOBSTER RAVIOLI \$14.99
lobster Americana

BUTTERNUT SQUASH \$8.99
TORTELLONI

toasted pumpkin seeds, ricotta salata, brown butter-sage