



# DINNER MENU

ALL OF OUR BEEF IS USDA PRIME

## APPETIZERS

SOUP DU JOUR	12
FRENCH ONION SOUP	14
SIZZLING CANADIAN BACON SLAB	10
BAKED CLAMS	18
CRAB CAKE	18
CRISPY CALAMARI	16
ICEBERG WEDGE & TOMATOES	
CRUMBLLED BLUE CHEESE DRESSING, BACON & TOMATOES	14
BEEFSTEAK TOMATOES & BUFFALO MOZZARELLA	16
VINE RIPENED TOMATOES & ONIONS	11
MIXED GREEN SALAD	10
CAESAR SALAD	12
OYSTERS ROCKEFELLER (8 PIECES)	22
BEEF CARPACCIO	22
SEARED TUNA	20

## SPECIALTIES

<b>FILET MIGNON</b>	
8OZ FILET, SERVED WITH FOIE GRAS	54
<b>BRAISED SHORT RIBS</b>	
SERVED WITH SEASONAL VEGETABLES	39
<b>SURF &amp; TURF</b>	
8OZ FILET, BRAZILIAN LOBSTER TAIL	58
<b>PAN SEARED 1/2 ORGANIC CHICKEN</b>	
BASIL MASHED POTATO	30
<b>NEW JERSEY CENTER CUT PORK CHOPS</b>	
25OZ PAN-SEARED PORK CHOP SAUTEED WITH HOT CHERRY PEPPERS	36

## SAUCES

POIVRE	2	PORT WINE	2
BÉARNAISE	2	HORSERADISH CREAM	2

## STEAKS AND CHOPS

PRIME NEW YORK SIRLOIN	16OZ	52
FILET MIGNON	8OZ	38
	12OZ	48
<b>RACQUET BALL RIB EYE</b>	<b>26OZ</b>	<b>58</b>
AGED PRIME PORTERHOUSE FOR 2		49PP
GRILLED VEAL CHOP		39
DOUBLE CUT COLORADO LAMB CHOPS		44

## SEAFOOD BAR

BLUE POINT OYSTERS	3.50 EA
LITTLE NECK CLAMS	3.50 EA
KING CRAB LEGS	M/P
JUMBO SHRIMP COCKTAIL	22
COLOSSAL CRAB MEAT COCKTAIL	24
TUNA TARTARE	20

## SEAFOOD PLATTER

SELECTION OF CHILLED SHELLFISH, INCLUDING LOBSTER, JUMBO SHRIMP AND COLOSSAL CRAB MEAT	36PP
--	------

## SEAFOOD/SHELLFISH

<b>SEARED SESAME TUNA</b>	
WITH PICKLED GINGER & HONEY SOY SAUCE	34
<b>PAN SEARED CHILEAN SEA BASS</b>	
ROOT VEGETABLES & CANDIED GINGER	38
<b>GRILLED SALMON</b>	
SERVED WITH BABY VEGETABLES	32
<b>LIVE MAINE LOBSTER 2LB OR 3LB</b>	
BROILED OR STEAMED	M/P
<b>CRAB CAKES</b>	
SERVED ON A BEURRE BLANC SAUCE	38

## SIDES

MASHED POTATOES	10
STEAK FRIES	12
BAKED POTATO	12
HASH BROWN POTATOES	14
MACARONI & CHEESE	14
LOBSTER MAC & CHEESE	20
ONION RINGS	10
SAUTÉED ONIONS	8
SAUTÉED WILD MUSHROOMS WITH TRUFFLE OIL	12
SPINACH, CREAMED, SAUTÉED OR STEAMED	10
ASPARAGUS, SAUTÉED OR STEAMED	12

RARE  
VERY RED

MEDIUM RARE  
RED

MEDIUM  
PINK CENTER

MEDIUM WELL  
SLIGHTLY PINK

WELL DONE  
NO PINK

EXECUTIVE CHEF: SILVESTRE A. MORA

PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES.