



## **Chilled Starters from the Sea**

### **\*Chilled Seafood Tower \$65 pp**

Maine lobster tail, oysters, jumbo shrimp, lump crab, Ahi tuna tartre,  
traditional cocktail sauce, apple cider mignonette

### **\*Ahi Tuna Tartare \$28**

Avocado, ginger, sesame lavash crisp, citrus ponzu

### **Chilled Jumbo Shrimp \$25**

Traditional and French cocktail sauce, lemon wedge

### **\*Seasonal Oyster on The Half Shell \$23**

Traditional cocktail sauce, apple cucumber mignonette, horseradish

### **Chilled Tristan Lobster Tail \$39**

Traditional and French cocktail sauce, horseradish

## **Appetizers**

### **Summer Black Truffle Risotto MP**

Hand shaved truffle over creamy risotto with asparagus tips

### **Hand Carved Jamón Serrano Ham \$18**

All natural Duroc pork from Spain, dry-cured in mountain air, served with melon

### **Bacon Tasting \$35**

Iberico House Cured with Grapefruit, Nueskes Applewood Smoked,

Beef Bacon, Peppered Smoked, Hickory Jalapeno Bacons

### **\* Piedmontese Beef Tartare \$27**

caper, cornichons, crispy shallots, cured egg yolk, toasted parker roll

### **Oysters Rockefeller \$26**

Crispy bacon, creamed spinach, Parmigiano-Reggiano, Pernod sabayon

### **Foie Gras Gaufrette \$30**

Hudson Valley foie gras, Belgian waffle, orange chutney

\* "Consuming raw- or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness."



## **Salads & Soups**

### **Tricolore Salad \$17**

Baby arugula, endive, radicchio, tossed in a red wine vinaigrette topped with shaved parmesan cheese

### **The Mae Daly Chopped Salad \$19**

Romaine, watercress, guanciale, pecorino Romano, artichokes, roasted peppers, kalamata olives, boiled eggs, champagne vinaigrette

### **Wedge Salad \$20**

Iceberg lettuce, Maytag blue cheese, applewood smoked bacon, cherry tomatoes, balsamic red onions, Mae Daly's blue cheese dressing

### **Traditional Caesar Salad \$17**

Romaine hearts, Parmigiano-Reggiano, rosemary garlic focaccia croutons, classic Caesar dressing

### **French Onion Soup \$18**

Toasted brioche, Parmigiano-Reggiano, gruyere cheese.

## **Entrees**

### **Mediterranean Branzino \$49**

A mild and delicate fish, pan seared or broiled, served with a caper and golden raisin agrodolce sauce

### **Mary's Farm Chicken \$41**

Half herbed roasted chicken served with rosemary natural jus

### **Faroe Island Salmon \$48**

Rich, buttery flavor, with a firm texture and clean finish, pan seared or broiled, with a lemongrass beurre blanc sauce

### **Mushroom Risotto \$38**

Creamy risotto with a medley of wild mushrooms & chopped Marcona almonds

### **Lobster Thermidor \$115**

An outstanding classic French dish, served with a shellfish stuffing and a cognac tarragon creamy sauce

\* "Consuming raw- or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness."



## **STEAKS**

### **Knob Creek Filet Mignon Au Poivre 8 oz. \$95**

Cooked to perfection, finished on a bed of rosemary and thyme, topped with a mouth watering au Poivre sauce. Lastly, a flambe finish with Knob Creek's Whiskey.

### **Wet Aged Beef**

All Steaks are Rated USDA Prime

#### **Filet Mignon 8 oz.**

\$79

Slowly wet-aged for the ultimate in beef flavor and tender texture

*Linz Heritage Angus / Chicago*

#### **NY Strip Steak Boneless 16 oz.**

\$89

Beautifully marbled, sweet and juicy

*Linz Heritage Angus / Chicago*

#### **Ribeye Steak Boneless 16 oz.**

\$89

Robust flavor and tender texture

*Linz Heritage Angus / Chicago*

#### **Surf & Turf**

#### **Filet Mignon 8 oz. & Tristian Island Lobster Tail**

\$118

w/ drawn butter

*Linz Heritage Angus / Chicago*

#### **Porterhouse for two 32 oz.**

\$165

The best of both worlds, this cut combines the tenderness of a Filet Mignon with the robust beef flavor of a NY Strip Steak.

*Linz Heritage Angus / Chicago*

### **Dry Aged**

All Steaks are Rated USDA Prime

#### **Ribeye Steak Bone-In 18 oz.**

\$95

Distinctive, delicious "beefy" flavor that only dry aging can impart

*Linz Heritage Angus / Chicago*

### **Naturally Raised Grass Fed**

#### **Piedmontese**

#### **Filet Mignon 8 oz.**

\$74

100% Grass fed, naturally lean and tender

*Certified Piedmontese DNA Italy*

### **American Wagyu**

#### **Boneless Ribeye 16 oz.**

\$160

Wagyu Strip Steaks are slowly wet-aged for additional flavor and tenderness.

Grade: BMS 6-7

*Rosewood Ranch Texas*

\* "Consuming raw- or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness."



## **Steak Sauces**

Bearnaise Sauce  
Creamy Horseradish  
Green Peppercorn Sauce  
Mae Daly's Steak Sauce

## **Steak Add-ons**

Tristian Island Lobster Tail \$39  
Hudson Valley Foie Gras Rossini Style \$22  
Oscar Style \$22  
Maytag Blue Cheese Crust \$15  
Caramelized Onions \$12

## **Starches**

**Three Cheese Potato Gratin** \$15  
Gruyere, Parmigiano-Reggiano,  
Mozzarella  
**Shoestring | Steak Fries** \$13  
Garlic aioli, house made ketchup  
**Mr. B Mashed Potatoes** \$15  
Creamy and buttery whipped Yukon  
gold potatoes  
**Baked Potato** \$12  
Classic accoutrements

## **Vegetables**

**Seasonal Grilled Vegetables** \$17  
Green & Yellow zucchini, broccoli rabe,  
bell pepper, and portabella mushroom  
**Spinach** \$14  
Sauteed or creamed  
**Jumbo Asparagus** \$17  
Sautéed with olive oil and lemon zest  
**Truffle Honey Roasted Carrots** \$18  
Lime, roasted cashews  
**Medly of Wild Mushrooms** \$16  
Caramelized onions, sherry vinegar reduction

*All sides are served family style*

We Proudly Serve



**House Made Souffles** \$23  
Chocolate or Grand Marnier

These exquisite desserts are made to order and take roughly 30 minutes to bake. If you would like to order Souffles, we ask that you place the order at the same time you place your entrée order.

\* "Consuming raw- or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness."