



## **Chilled Starters from the Sea**

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

Maine lobster tail, oysters, jumbo shrimp, lump crab, Ahi tuna tartare, 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**

## **Appetizers**

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

Iberico House Cured with Grapefruit, Nueskes Applewood Smoked, Beef Bacon, Peppered Smoked, Hickory Jalapeno Bacons

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

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

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

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

### **Seared Hudson Valley Foie Gras \$30**

Quince paste, toasted brioche, granny smith apples

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



## **Salads & Soups**

### **Tomato Burrata Salad \$20**

Grilled stoned fruit, watercress, burrata di bufala, basil oil, heirloom tomatoes  
white balsamic vinaigrette

### **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.

### **Corn Bisque \$19**

Lump crab, crispy leeks, cilantro oil

## **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

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## **STEAKS**

### **Old Grand-Dad 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 Old Grand-Dad bourbon.

### **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.**

\$91

Beautifully marbled, sweet and juicy

*Linz Heritage Angus | Chicago*

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

\$92

Robust flavor and tender texture

*Linz Heritage Angus | Chicago*

#### **Surf & Turf**

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

\$125

w/ drawn butter

*Linz Heritage Angus | Chicago*

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

\$175

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.**

\$170

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

Grade: BMS 6-7

*Rosewood Ranch Texas*

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## **Steak Sauces**

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

## **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

## **Steak Add-ons**

Tristian Island Lobster Tail \$46  
Hudson Valley Foie Gras Rossini Style \$29  
Oscar Style \$22  
Maytag Blue Cheese Crust \$15  
Caramelized Onions \$12

## **Vegetables**

### **Jumbo Asparagus \$18**

Sautéed with olive oil and lemon zest

### **Spinach \$15**

Traditional creamed

### **Charred Corn \$17**

Bone marrow butter, feta cheese, lime crema

### **Truffle Honey Roasted Carrots \$18**

Lime, roasted cashews

### **Medley 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.

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