



Chilled Starters from the Sea

***Chilled Seafood Platter \$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

Appetizers

California Figs Wrapped in Serrano Jamon \$22

Balsamic fig reduction, and tarragon olive oil

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

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

Heirloom Beet Salad \$20

Cranberry goat cheese, candied pistachio nuts, and chervil 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.

New England Clam Chowder \$19

Applewood smoked bacon, Idaho potatoes and crispy leeks

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

Four Roses 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 Four Roses 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. \$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 \$39
Hudson Valley Foie Gras Rossini Style \$29
Oscar Style \$22
Maytag Blue Cheese Crust \$15
Caramelized Onions \$12

Vegetables

Wasabi Glazed Brussel Sprouts \$17

Green apples, smoked applewood bacon,
and wasabi crusted almonds

Spinach \$15

Traditional creamed

Roasted Cauliflower \$17

Parmesan cheese, golden raisins, toasted pine
nuts

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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