



## Starters

- MAINE JONAH CRAB CAKE** Cheddar-mornay sauce, tomato and chervil \$10  
**CHILLED LOBSTER SALAD** Lucky tomato, avocado and lemon mayonnaise \$16  
**ARTISANAL CHEESE** With pairings and farm fresh NH honey 3 sel/4 sel \$12/\$15  
**WILD GULF SHRIMP COCKTAIL** Colossal shrimp with cocktail and herb sauces \$15  
**KOBE BEEF CARPACCIO** Parmesan crisp, breadstick and truffle vinaigrette \$12  
**TART FLAMBÉ** Warm onion and leek tart with local chèvre and petite winter salad \$9  
**OYSTERS ON THE HALF SHELL** Fresh daily half dozen/baker's dozen \$16/\$30  
**SRF KOBE BEEF MEATBALLS** Spinach, leeks and black truffle cream \$12  
**POINT JUDITH CALAMARI** Fried with pepperoncini, spicy marinara and tartar sauce \$11  
**BACON WRAPPED MAINE SEA SCALLOPS** Bacon-cider reduction and pineapple chutney \$12  
**AHI TUNA TARTARE** Hand minced yellow fin tuna with sesame spinach, soy-ginger and wasabi \$12  
**SEAFOOD TOWER** Lobster, shrimp, oysters, clams and crab lg/col \$48/\$80

## Steaks & Chops

- \* **CHOICE NEW YORK SIRLOIN** 14 oz Strip loin, hand cut \$36  
 \* **RACK OF LAMB** All natural Australian, parsley-garlic crust and red wine demi \$38  
**DRY AGED COWBOY** 24 oz French cut rib eye chop \$50  
 \* **CHOICE ANGUS "1855" DELMONICO** 16 oz Boneless rib eye steak \$36  
 \* **BRANDT PRIME TOP SIRLOIN** 10 oz "Old School" teriyaki-style \$32  
**CENTER CUT SWORDFISH STEAK** 10 oz Lemon, garlic and parsley \$30  
**DRY AGED KANSAS CITY** 16 oz Bone-in strip steak \$38  
 \* **PRIME RIB OF BEEF** 12 oz/16 oz Choice natural, slow-roasted, Fri/Sat only \$30/\$34  
**CHOICE PORTERHOUSE** 24 oz "Best of both worlds" \$46

### FILET MIGNON "WITH A TWIST" 8 oz/12 oz

- |                          |                                  |
|--------------------------|----------------------------------|
| Naked \$36/\$42          | Bacon, Egg & Béarnaise \$40/\$46 |
| Au Poivre \$39/\$45      | Steak & Mushroom \$39/\$45       |
| Truffle Butter \$40/\$46 | Bleu Cheese & Chiles \$40/\$46   |

## Soups & Salads

- SOUP DU JOUR** \$6  
**CHOPHOUSE CHOWDER** \$7  
**FRENCH ONION SOUP** \$7  
**CLASSIC CAESAR** \$6  
**ICEBERG WEDGE** \$8  
**CHOPPED SALAD** \$7  
**WARM DUCK CONFIT SALAD** \$11

## Sides

- TRUFFLED "TATER TOTS"** \$6  
**CREAMED SPINACH** \$7  
**ASPARAGUS WITH HOLLANDAISE** \$7  
**ROASTED MUSHROOMS**  
**WITH GARLIC BUTTER** \$7  
**ROASTED ROOT VEGETABLES** \$6  
**SWEET POTATO FRIES**  
**WITH BLUE CHEESE FONDUE** \$7  
**MAC' & CHEESE FOR TWO:**  
**TRUFFLE** \$9 or **LOBSTER** \$10

*Rare:* cool, red center  
*Medium Rare:* warm, red center  
*Medium:* mostly pink center  
*Medium Well:* slightly pink & dry  
*Well Done:* cooked throughout  
 (Not responsible for well done steaks)

## House Specialties

- CATCH OF THE DAY** Market inspired, seasonally driven \$mkt  
 \* **PAN ROASTED NATURAL HALF CHICKEN** Risotto of asparagus, Vermont chèvre and lemon, and natural pan jus \$25  
 \* **LIVE MAINE LOBSTER** Two and a half pounds "plus", served "lazyman", steamed or seafood stuffed \$50/\$54  
**SLOW BRAISED AMERICAN LAMB SHANK** Crispy polenta, garlic-tomato green beans and braising jus \$30  
**SURF AND TURF** Butter poached lobster tail, 8 oz. filet mignon, sour cream mashed potatoes and steamed asparagus \$51  
**SESAME CRUSTED TUNA** Shoyu spinach, gingered rice, satsuma rice wine vinaigrette and wasabi \$28  
 \* **ROASTED CHILEAN SEA BASS** Dijon and herb crusted with fingerling potatoes and Riesling beurre blanc \$32  
**GRILLED HANGER STEAK** Balsamic marinated with creamed spinach, potato gratin, crisp onions and red wine demi-glace \$28  
 \* **BACON WRAPPED KUROBUTA PORK LOIN** Roasted, with maple glaze and brandied NH apple-walnut chutney \$26  
 \* **VEGETABLE COLLECTION** The Chef's whim; seasonally inspired and changes daily \$18

## For Your Information

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.
- \* Indicates an "all natural", "organic", Amish or free range product.
- All Steaks & Chops are accompanied by seasonal vegetables and potato of the day – please, no substitutions for "Sides".
- Please advise your server of any allergies, ingredient restrictions or health necessitated substitutions.
- Complimentary valet parking available on Friday and Saturday evenings.
- Our private dining areas are available for groups of 8 or more. See Manager for additional details.
- General Manager – Tony Chapman Executive Chef – Stuart Cameron Sous Chef – Ben Charamella