

APPETIZERS

LOBSTER BISQUE 14
MAINE LOBSTER, PEARL COUSCOUS

WARM GARLIC BREAD 8
With GORGONZOLA FONDUE

JUMBO SHRIMP COCKTAIL 19
HOMEMADE COCKTAIL SAUCE

LUMP CRAB CAKE 17
POTATO SALAD, HARICOTS VERT, CORN SALSA, REMOULADE

STRIP HOUSE ROASTED BACON 19
Baby ARUGULA, RUSSIAN DRESSING

JUMBO SHRIMP A LA GRECQUE 19
FENNEL, MUSHROOMS, PATTY PAN, CELERY, RADISH

NEW ENGLAND SEA SCALLOPS 16
EDAMAME SUCCOTASH, BLACK TRUFFLE BUTTER, CORN BROTH

RAWBAR

| | |
|--------------------------|----------------------------------|
| OYSTERS | 3 EAST COAST / 3 WEST COAST / 19 |
| LITTLENECKS | six pc / 10, TWELVE pc / 19 |
| COLOSSAL U6 SHRIMP | ONE pc / 9, THREE pc / 24 |
| LOBSTER COCKTAIL | 1 lb chilled lobster / 26 |
| JUMBO LUMP CRAB COCKTAIL | 19 |

SEAFOOD PLATEAU HALF 49 / FULL 98

SALADS

CAESAR SALAD 14
HEARTS OF ROMAINE, PAPRIKA CROUTONS, SHAVED PARMESAN

ROASTED RED & GOLD BEETS 15
HERBED GOAT CHEESE, CANDIED MACADAMIA NUTS, ARUGULA, FRISÉE

MIXED BABY GREENS 12
PARMESAN CRISP, SLICED TOMATO, SHERRY VINAIGRETTE

BIBB LETTUCE SALAD 15
MARINATED VEGETABLES, SMOKED BACON,
TOMATOES, STILTON CHEESE VINAIGRETTE

VINE RIPENED TOMATOES & RED ONION 14
SLICED CUCUMBER, SWEET BASIL, TOMATO WATER VINAIGRETTE

CHOPPED SALAD 15
GRILLED FENNEL, GREEN BEANS, CUCUMBER, OLIVES,
RED GRAPE TOMATOES, FETA CHEESE

BROILER

NEW YORK STRIP

16 oz. 45

20 oz. BONE-IN 49

FILET MIGNON

8 oz. 41

12 oz. 45

20 oz. BONE-IN RIB EYE 46

16 oz. KOSHER RIB EYE STEAK 48

KOSHER BEEF, COOKED KOSHER STYLE

MAINE LOBSTER M/P

2 - 5 lbs, BROILED OR STEAMED

CLASSIC CUTS FOR TWO

24 OZ. CENTER CUT CHATEAUBRIAND 43PP

42 OZ. CLASSIC PORTERHOUSE 48PP

A LA CARTE SAUCES 2

BORDELAISE, STILTON CHEESE, BÉARNAISE

- COMPLIMENTARY STRIP HOUSE STEAK SAUCE -

ENTREES

ROASTED CHILEAN SEA BASS 38

SWISS CHARD, JALAPEÑO POTATO PUREE, RED WINE SAUCE

CRISP SKIN SCOTTISH SALMON 29

SPAGHETTI SQUASH, BABY KALE, SOY EMULSION

MAINE LOBSTER LINGUINE 31

LEMON-CREAM, LOBSTER BORDELAISE

VEAL RIB CHOP 41

WILD MUSHROOMS, JUS

COLORADO LAMB RACK 45

DIJON BREAD CRUMB CRUSTED, WHITE BEAN STEW

CORPORATE EXECUTIVE CHEF: JOHN SCHENK

EXECUTIVE CHEF: MICHAEL VIGNOLA

SIDES

CRISP GOOSE FAT POTATOES 12

WHIPPED POTATO PURÉE 8

GARLIC HERB FRENCH FRIES 10

STRIP HOUSE POTATOES 12

Twice Baked Potato Gratin

“RIPPED” POTATOES 10

ROSEMARY SALT

BAKED POTATO 9

SOUR CREAM, BACON, CHEDDAR



STEAMED ASPARAGUS 12

BÉARNAISE SAUCE

BLACK TRUFFLE CREAMED SPINACH 12

STEAMED BROCCOLI 9

ROASTED BRUSSELS SPROUTS 10

SAUTÉED WILD MUSHROOMS 12

CREAMED CORN WITH PANCETTA 9

MAC & CHEESE 12

SAUTÉED GREEN BEANS WITH GARLIC 8

AS A COURTESY, PLEASE TAKE PHONE CALLS
OUTSIDE OF THE DINING ROOM.

*Items that are served raw or undercooked, or that contain raw or undercooked ingredients may increase your risk of food borne illness. Young, elderly and individuals with certain health conditions may be at a higher risk.