

STARTERS

FRIED CALAMARI	10
Crispy calamari, shishito peppers, garlic aioli, cocktail sauce, grilled lemon	
SHRIMP COCKTAIL	11
Jumbo shrimp, cocktail sauce, lemon wedge	
CRAB CAKES	16
Lump crab, Louis sauce, grilled lemon	
FRENCH ONION SOUP	5
Sweet onion, sourdough crouton, Gruyere cheese	
LOBSTER BISQUE	7
Lobster, tarragon, cognac cream	
CAESAR SALAD	6
Chopped romaine, croutons, parmesan, Caesar dressing	
SUNFLOWER SALAD	5
Mixed greens, grape tomatoes, parmesan, crispy fried onions, sunflower seeds	
SPINACH & BACON SALAD	8
Baby spinach, cremini mushrooms, bacon lardon, warm bacon vinaigrette	

SPECIALTY ENTREES

ROASTED HALF CHICKEN	20
Chicken, lemon, thyme, roasted carrots, pan jus	
SEAFOOD LINGUINI	24
Shrimp, mussels, scallops, white wine, garlic, grilled bread	
BONE-IN PORK MILANESE	23
Tomato confit, arugula salad, seared asparagus	
SEARED SEA SCALLOPS	26
Parmesan, mushroom risotto, English peas, citrus gastrique	
PAN SEARED SALMON	25
Norwegian salmon, hand-mashed sweet potatoes, wilted rainbow chard	

STEAKS

ALL STEAKS ARE HAND-CUT, IN-HOUSE, USING LOCAL MIDWEST BEEF

DELMONICO RIBEYE STEAK

30 oz. bone-in / 48

LONG BONE RIBEYE

50 oz. / 84

BONELESS RIBEYE

16 oz. / 32

FILET MIGNON

6 oz. / 28

8 oz. / 31

NEW YORK STRIP

14 oz. Center Cut / 24

SLOW ROASTED PRIME RIB

Au jus, creamed horseradish / 29

BONE-IN KANSAS CITY STRIP

18 oz. / 30

PORTERHOUSE STEAK

24 oz. / 35

ENHANCE YOUR STEAK

MAYTAG BLUE CHEESE CRUST / 3

CABERNET WINE REDUCTION / 3

CRAB & ASPARAGUS OSCAR / 8

BEARNAISE SAUCE / 2

ESPRESSO RUBBED & SHALLOT CREAM SAUCE / 3

10 OZ. COLD WATER LOBSTER TAIL / MARKET PRICE

SIDES

WE RECOMMEND YOU SHARE

MASHED YUKON GOLD POTATOES	8
ASPARAGUS	8
CREAMED SPINACH	8
ROASTED WILD MUSHROOMS	8
LOADED BAKED POTATO	8
LOBSTER MACARONI & CHEESE	17
RISOTTO	8
PORT GLAZED BABY CARROTS	8