

APPETIZERS

- Shrimp Cocktail Jumbo shrimp, cocktail sauce 18
Crab Cocktail Colossal lump crab, champagne vinaigrette 18
Oysters on the half shell* ½ dozen, cocktail sauce 18
Scallops* blackened day boat scallops, habanero jelly 24

Our Signature Crab Cake

Colossal lump crab, remoulade sauce 26

CICCHETTI

Our Italian small plates for sharing or to create your own tasting menu.

- Oysters Bistecca Grilled oysters, prosciutto, roasted peppers, Kalamata olives, cayenne, Parmigiano-Reggiano 19
Burrata Caprese Fresh burrata, tomatoes, basil, balsamic reduction 12
Pan Fried Mozzarella Prosciutto wrapped, balsamic reduction 14
Stuffed Banana Peppers Sweet Italian sausage, marinara, Parmigiano-Reggiano 18
Gnocchi Potato gnocchi, tomato basil cream sauce, Parmigiano-Reggiano 12

*These items are cooked to order.

Consuming raw or undercooked meat, poultry, egg or seafood may increase the risk of a food borne illness

SOUP & SALADS

- Crab Bisque Grilled croutons 13
Bistecca Wedge Smoked bacon, tomatoes, sweet onion, Gorgonzola crumbles, bleu cheese 8
Caesar Baby romaine, Parmigiano-Reggiano, anchovies, croutons 8
Chopped Iceberg, tomatoes, cucumber, bacon, green olives, Parmigiano-Reggiano, croutons 8
Spinach Goat cheese, red onions, smoked bacon vinaigrette 8

MEATS

- Chicken Flour dusted and pan roasted, Gerber Farms chicken, tomatoes, garlic, mushrooms, white wine 23
Chicken Parmigiana Fontina & Asiago cheeses, marinara sauce, Parmigiano-Reggiano, egg pappardelle 25
Lamb* Grilled New Zealand petite lamb chops 38
Pork* Duroc Pork, 12 oz. center cut bone-in rib chop. Served with our peppercorn cognac cream 32

SEAFOOD

- Salmon* Grilled Atlantic Salmon 26
Sea Bass Pan roasted Chilean Sea Bass 34
Salmon & Sea Bass available:
Tuscan artichokes, tomatoes, onion, basil, olive oil, parmesan, balsamic reduction 6
Oscar colossal lump crab, asparagus, hollandaise 14
Stuffed Lobster* 10-12 oz cold water lobster tail, our signature crab stuffing, drawn butter 59

THE STEAKS*

Our steaks are USDA, hand selected, aged a minimum of 28 days to ensure superior marbling and tenderness, finished with garlic basil butter.

Filet 7 oz. center barrel cut 35

Filet 10 oz. center barrel cut 44

Ribeye 14 oz. center cut 39

Porterhouse 24 oz. center cut 48

USDA PRIME New York Strip 14 oz. center cut 43

DRY-AGED Bone-in Cowboy Ribeye 22 oz. 54

Signature Steaks

Cajun Ribeye 14 oz. center cut, Cajun spiced, habanero jelly 45

Filet Oscar Center barrel cut filet, topped with jumbo crab, asparagus, and hollandaise 7 oz 49 | 10 oz 58

Steak Neil Prime 14 oz. center cut strip, topped with sautéed mushrooms, garlic basil bleu cheese sauce 51

Steak Au Poivre Prime 14 oz. center cut strip, skillet seared, fresh peppercorn crusted, cognac cream 49

MEAT TEMPERATURES

Rare red, very cool center | **Medium rare** red, warm center
Medium pink center | **Medium well** slightly pink center
Well cooked throughout, no pink

NOT RESPONSIBLE FOR WELL DONE STEAK

ADDITIONS:

**10-12 oz Cold water
lobster tail** 49

Grilled jumbo shrimp 18

Jumbo lump crab cake 26

Blackened scallops 16

TOPPINGS

Oscar colossal lump crab, asparagus, hollandaise 14

Au Poivre skillet seared, peppercorn crusted, cognac cream 6

Neil sautéed mushrooms, garlic basil bleu cheese sauce 8

SAUCES

Horseradish cream 3

Peppercorn cognac cream 3

Bearnaise 3

Habanero jelly 3

POTATOES

Baked Potato 7

Au Gratin Potatoes 9

Loaded Baked Potato 9

Fresh Cut

Shoestring Fries 7

Herbed Mashed

Yukon Potatoes 7

**Sweet Potato
Casserole** 8

VEGETABLES

**Asparagus with
Hollandaise** 8

**Roasted Brussels
Sprouts with Bacon** 8

**Roasted or Steamed
Broccoli** 7

**Sautéed or Creamed
Spinach** 8

Sautéed Mushrooms 8

**Sautéed Spinach &
Mushrooms** 8