

After Fivers

only available after 5pm

accompanied with soup or salad, potato and vegetable du jour

Steak Au Pivore

USDA prime filet mignon coated with fresh cracked peppercorns and pan seared,
finished with a brandy cream pan sauce

36

Dry Aged NY Strip

12oz hand cut NY Strip char-grilled and finished with bordelaise

28

Black & Blue Delmonico

Hand cut Delmonico seasoned with our house rub and pan seared
topped with imported gorgonzola

34

Add to any Steak

Sauteed onions or mushrooms

2

Twin Pork Chop

center cut pork chops pan seared and finished with carmalized onions and
pears finished with a pear gastrique

24

Crab Cakes

chef's house made crab cakes with jumbo lump crabmeat pan seared, topped with
tomato concasse' and cajun tartar sauce

26

Lobster Ravioli

house made ravioli finished with a brandy cream sauce

28

Chicken Saltibucca

boneless breast of chicken, imported prosciutto blended together. Sauteed in
extra virgin olive oil with garden fresh sage, garlic, shallots and spinach, finished in
a tomato demi glaze. Topped with fresh mozzarella cheese.

19

Red Snapper

seared Red snapper over a melange of grilled vegetables,
finished with garlic extra virgin olive oil

28