

## APPETIZERS

**SHRIMP COCKTAIL** Jumbo shrimp, cocktail sauce 24

**CRAB COCKTAIL** Colossal lump crab,  
champagne vinaigrette 24

**OYSTERS ON THE HALF SHELL\*** ½ dozen,  
East Coast oysters, cocktail sauce 18

**OYSTERS BISTECCA\*** Grilled oysters, prosciutto, roasted  
peppers, Kalamata olives, cayenne, Parmigiano-Reggiano 18

**PROSCIUTTO WRAPPED MOZZARELLA** Pan fried,  
fresh mozzarella, balsamic reduction 15

**SCALLOPS\*** Blackened day boat scallops, habanero jelly 29

### OUR SIGNATURE CRAB CAKE

Colossal lump crab, remoulade sauce 29

## SOUP and SALADS

**CRAB BISQUE**  
Grilled croutons 14

**BISTECCA WEDGE**  
Smoked bacon, tomatoes,  
onion, bleu cheese,  
Gorgonzola crumbles 12

**CHOPPED**  
Iceberg, tomatoes, cucumber,  
bacon, green olives, croutons  
Parmigiano-Reggiano 11

**CAESAR**  
Baby romaine,  
anchovies, croutons,  
Parmigiano-Reggiano 11

## MEATS and SEAFOOD

### CHICKEN

Farm raised, all natural chicken, flour dusted and pan roasted,  
tomatoes, garlic, mushrooms, white wine 28

### LAMB\*

Grilled New Zealand petite lamb chops 42

### PORK\*

14 oz, double cut, bone-in chop, peppercorn cognac cream 34

### SALMON\*

Grilled Atlantic Salmon 28

### SEA BASS

Pan roasted Chilean Sea Bass 38

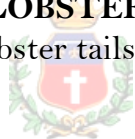
*Salmon & Sea Bass available:*

**Tuscan** artichokes, tomatoes, onion, basil, olive oil,  
parmesan, balsamic reduction 8

**Oscar** colossal lump crab, asparagus, hollandaise 14

### LOBSTER\*

Twin cold water lobster tails, drawn butter MKT



## 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

### RIBEYE

14 oz. center cut 48

### CAJUN RIBEYE

14 oz. center cut, Cajun spiced, habanero jelly 54

### COWBOY RIBEYE

22 oz. Bone-in 59

### NEW YORK STRIP USDA PRIME

14 oz. center cut 59

### STEAK NEIL

Prime, 14 oz. center cut, New York Strip, topped with sautéed mushrooms & garlic basil bleu cheese sauce 67

### FILET

center barrel cut 7 oz 45

### FILET

center barrel cut 10 oz 55

### FILET OSCAR

Center barrel cut filet, topped with jumbo crab, asparagus, and hollandaise  
7 oz 59 | 10 oz 69

## TOPPINGS & SAUCES

**Oscar** colossal lump crab, asparagus, hollandaise 14

**Cajun** Cajun spiced, habanero jelly 6

**Neil** sautéed mushrooms, garlic basil bleu cheese sauce 8

Horseradish cream 3

Peppercorn cognac cream 3

Bearnaise 3 | Habanero jelly 3

## STEAK ADDITIONS

**Cold water lobster tail** MKT

**Grilled jumbo shrimp** 18

**Jumbo lump crab cake** 29

**Blackened scallops** 19

## MEAT TEMPERATURES

**Rare** red, very cool center

**Medium rare** red, warm center

**Medium well** slightly pink center

**Medium** pink center

**Well** cooked throughout, no pink

NOT RESPONSIBLE FOR WELL DONE STEAK

## SIDES

**BAKED POTATO** 9

**AU GRATIN POTATOES** 13

**FRESH CUT SHOESTRING FRIES** 9

**HERBED MASHED YUKON POTATOES** 9

**GNOCCHI** tomato basil cream sauce 14

**GRILLED ASPARAGUS** with Hollandaise 11

**ROASTED BRUSSELS SPROUTS** with bacon, roasted red peppers and Parmesan cheese 11

**CREAMED OR SAUTÉED SPINACH** 9

**SAUTÉED MUSHROOMS** 9



\*These items are cooked to order. Consuming raw or undercooked meat, poultry, egg or seafood may increase the risk of a food borne illness.