



ARTFULLY SERVING QUALITY MEATS AND
SUSTAINABLE SEAFOOD SINCE 1978.

FROM THE MIXOLOGIST

Cucumber-Elderflower Smash

Botanist gin, St. Germain Elderflower liqueur, cucumber, mint 13

SHAREABLES

Oven Roasted Crab and Artichoke Dip

Sweet onion, Parmesan, warm house bread 18

Oysters on the Half Shell* gf

Bloody Mary cocktail sauce, mignonette, lemon 24

Crispy Calamari

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 17

Prawn Cocktail gf

Poached prawns, spicy chili aioli, Bloody Mary cocktail sauce 18

Warm Brie with Macadamia Nut Crust veg

Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 16

Seared Teriyaki Beef Tidbits*

Sushi rice, daikon spouts, pickled ginger sesame seeds 18

Shrimp and Grits

New Orleans BBQ sauce, white Cheddar grits, bacon, green onion 15

HOMEMADE SOUPS

New England Clam Chowder

House-made bacon bread crumbs, Italian parsley 12

French Onion Soup

House-made bone broth, caramelized onions, toasted baguette, Swiss and Parmesan cheese 12

MIXED GREENS

Blue Affinee Cheese

Romaine greens, toasted sliced almonds, chopped egg, blue cheese crumbles 10

Classic Caesar Salad

Crisp romaine, house-made olive oil croutons, Asiago cheese 10

Spinach Salad

Tender spinach, marinated red onion, toasted almonds, chopped egg, bacon, egg-mustard dressing 11

Iceberg Lettuce Wedge

Blue cheese crumbles, tomatoes, bacon, blue cheese dressing 10

SIDES

Roasted Garlic Mushrooms gf/veg 8

White Cheddar Mac & Cheese veg 10

1/2 lb. Chargrilled Asparagus & Béarnaise gf/veg 12

Barents Sea Colossal Red King Crab 20oz 84

FRESH FISH

Served with seasonal market vegetables and
Yukon Gold mashed potatoes
Grilled | Baked | Pan Seared | Blackened

Black Cod* MP

Halibut* MP

Rockfish* MP

Sockeye Salmon* MP

SEAFOOD SPECIALTIES

Fish & Chips

Beer batter, French fries, house-made tartar, lemon 20

Prawn and Scallop Fettucine

Pan seared scallops, prawns, white wine, clam broth, garlic cream, Parmesan 29

Pan Seared Alaskan Halibut Cheeks

Asiago and panko crust, baby frisee, lemon vinaigrette, Yukon Gold potatoes, beurre blanc 37

Grilled Salmon with Fennel Relish

Roasted Fingerling potatoes, cardamom beurre blanc, spinach, bacon 44

Pan Seared Halibut with Pea Puree

Risotto cakes, shaved asparagus, beurre blanc 41

Almond Crusted Sea Scallops

Pan seared, asiago and almond crust, mashed potatoes, caramelized onions, asparagus, fire roasted red peppers, beurre blanc 32

SIGNATURE LAND

Rock Salt Roasted Prime Rib*

Mashed Yukon potatoes, au jus, spicy horseradish, chef's seasonal vegetables 12 oz. 44 | 16 oz. 50.5

BBQ Baby Back Ribs

House-made sauce, French fries, coleslaw
Half rack 20 | Full rack 30

Char-Grilled Chophouse Burger*

All-natural hormone free hand-formed patty, smoked truffle mushrooms, aged Cheddar, thick bacon, grilled onion, house sauce, brioche bun 18

- Gluten-free bun available for an additional \$1 -

Cajun Fettucine

Chicken, creole seasoning, reindeer sausage, spicy Cajun sauce, Parmesan 24

Oven-Roasted Chicken Dijon

Asiago and panko crust, Yukon Gold mashed potatoes, wilted spinach, bacon bread crumbs 25

Char-Grilled Steaks

Steak-house butter, Yukon gold mashed potatoes, market fresh vegetables

Filet Mignon 8 oz.* 49

American Wagyu Sirloin 8 oz.* 35

New York Steak 12 oz.* 48

Ribeye 16 oz.* 56

ACCOMPANIMENTS

King Crab & Béarnaise* gf 14

Grilled Garlic Prawns* 9

North Atlantic Lobster & Beurre Blanc* 29

Pan Seared Sea Scallops* 15

gf - Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items

veg - vegetarian. May contain eggs and/or dairy. Please ask your server for details.

A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.