

**Father's Day Dinner 2019**  
**A LA Carte 2:30pm-8pm (last seating)**  
**We will serve this menu on the second floor from 2:30pm- 4pm and then in all the dining rooms from 4-7:30 pm.**  
**Prime Pair-\$45**  
**Any Salad listed below+ 12 oz. USDA Prime NY Strip topped with 2 grilled angry shrimp+ either creamy mashed potatoes or cheddar mac n cheese**

**•For the Table**

<b>House Made 3-Cheese Flatbread</b>	<b>13</b>
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
<b>Raw Bar Sampler*</b>	<b>45</b>
6 oysters, 4 shrimp, tuna tartare, crab cocktail	
<b>Wagyu Short Rib/Cheddar Cheese Spring Rolls</b>	<b>12</b>
Mushrooms, onions, jalapeno; house made spicy ketchup	
<b>Chef's Market Selection of Cheeses</b>	<b>22</b>
Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	
<b>Crispy House Made Mozzarella</b>	<b>10.5</b>
Fire roasted tomato sauce, basil pesto	

**• Soup & Salads**

Cool Breeze Farms Mixed Greens- Local strawberries, Dunbarton blue cheese, candied nuts, dark balsamic vinaigrette	8.5
<b>Chopped Iceberg</b> -Tomato, cucumber, bacon, Smokey buttermilk Rogue Valley blue cheese dressing	<b>9</b>
<b>Baby Spinach Salad</b> Candied pecans, creamy goat cheese, sun-dried cranberry- Port wine vinaigrette	<b>9</b>
<b>Grilled Romaine</b> Creamy ceasar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, brioche croutons	<b>11</b>
<b>Crock of French Onion Soup</b> Pain perdu, gruyere cheese	<b>10</b>

**• Raw Bar**

<b>Tuna Tartare*</b> Avocado, soy marinated onions, tortillas, wasabi aioli	15
<b>Jumbo Lump Crab Cocktail*</b> Red sea salt, artisan olive oil; wakame seaweed salad	15
<b>Freshly Shucked Raw Oysters on the Half Shell*-\$MP</b>	
<b>Fresh Texas U12 Shrimp Cocktail-per piece*-\$3.25</b>	
<b>Local Buffalo Carpaccio *</b> Raw Buffalo Run Ranch, arugula, Parma ham, roasted shallot jam, pecorino cheese	<b>14</b>

**•Appetizers**

<b>Kennett Square Mushroom Tart</b> Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	<b>12</b>
<b>Grilled Pacific Octopus</b> Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette	<b>15</b>
<b>Summer Blue Crab Fritters</b> Old bay remoulade	<b>12</b>

**• From the Steakhouse Grill** - \* all steaks come with butter braised French green beans, herb butter, and BP steak sauce

<b>15 oz. Prime Pork Chop</b>	<b>32</b>	<b>12 oz. Creekstone Farms Black Angus NY Strip</b>	<b>39.5</b>
<b>8 oz. Center Cut Choice Filet Mignon</b>	<b>39.5</b>	<b>10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus</b>	<b>42</b>
<b>14 oz. USDA Prime NY Strip</b>	<b>49</b>	<b>10 oz. USDA Prime Center Cut Filet Mignon</b>	<b>56</b>
<b>14 oz. Milk Fed Veal Chop</b>	<b>45</b>	<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>54</b>

<p><b>Veggies and Mushrooms</b></p> <p>Creamy spinach and Artichoke 8          Heirloom baby carrots, orange glaze 7          Local Asparagus+truffle cheese 8          Bacon fat roasted local mushrooms 8.5</p>	<p style="text-align: center;"><b>Spuds</b></p> <p>Creamy potato puree 6          Loaded 2X fried potato wedges (cheddar cheese, bacon, sour cream) 10          Truffle Parmesan Fries 7.5          House Cut Crispy Fries 5.5              Old Bay remoulade 2          Salt Crusted Idaho Baked Potato 5              Sour cream-just ask</p>	<p style="text-align: center;"><b>Surf</b></p> <p>3- angry Texas shrimp 9.75          Rock Shrimp Salsa 7</p>
		<p style="text-align: center;"><b>Sauces \$2</b></p> <p>Classic Bernaise          Dunbarton Blue Cheese          ChimiChuri</p>

BLUE- Very Red, Cold Center      RARE- Red, Cold Center      MED RARE- Red, Cool Center  
 MEDIUM- Pink, Warm Center      MED WELL- Dull Pink      WELL- No Pink

**SURF**

<b>U 10 Diver Scallops</b> Rock shrimp salsa, summer tomato and corn	<b>32</b>
<b>East Coast Harpoon Caught Swordfish</b> Creole shrimp, crab cream	<b>30</b>
<b>Grilled Faroe Island Wild Salmon</b> Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli	<b>26</b>

**\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness**

**TURF**

<b>Texas Wagyu Short Ribs</b>	<b>4 oz. 24</b>
	<b>8 oz. 35</b>
Braised baby carrots, haricot vert, cabernet reduction	
<b>Exotic Mushroom Ravioli</b> Maitake and king trumpet mushrooms, parmesan-truffle cream sauce	<b>22</b>
<b>Free Bird Farm 10 oz. BBQ Chicken Breast</b> Potato croquette, summer corn and heirloom tomatoes	<b>24</b>