

## APPETIZERS

OYSTERS ON THE HALF-SHELL\* 18  
fresh from the Pacific Northwest

OYSTERS ROCKEFELLER\* 22  
spinach / parmigiano reggiano / bacon / Pernod / hollandaise\*

PEI MUSSELS 19  
Pernod / garlic / butter / thyme / grilled baguette

MARYLAND BLUE LUMP  
CRABCAKES 24  
jumbo lump crab meat / dijon aioli

SHRIMP COCKTAIL 3 FOR 20 • 4 FOR 24  
colossal shrimp / *Famous* fiery fresh horseradish cocktail sauce

CARPACCIO\* 14  
shaved beef tenderloin / capers / red onion / parmesan / garlic mustard aioli

MARYLAND BLUE LUMP  
CRABMEAT COCKTAIL 21  
*Famous* fiery fresh horseradish cocktail sauce / lemon

HAWAI'IAN AHI TUNA TARTARE\* 18  
#1 ahi / wasabi tobiko / aged soy sauce / candied ginger vinaigrette / cucumber

CHARRED APPLEWOOD SMOKED  
WISCONSIN PORK BELLY 16  
crispy onions / cabernet reduction

USDA PRIME STEAK TARTARE\* 21  
crostini / cornichons / fried quail egg

## SOUP & SALAD

FRENCH ONION SOUP 8  
crostini / Ammerländer swiss cheese

*Famous* SALAD 9  
grilled and chilled asparagus / hard-boiled egg / red onions / crunchy bacon / pear heirloom tomato / parmigiano reggiano

FARMSTEAD BLEU ICEBERG WEDGE 9  
Farmstead bleu cheese / applewood smoked bacon / beefsteak tomato / blue cheese dressing

BABY SPINACH PEAR SALAD 10  
organic baby spinach / pear / spiced pecans / lemon stilton cheese / red onion / apple-hazelnut vinaigrette

CLASSIC CAESAR SALAD\* 8  
romaine / parmigiano reggiano / garlic croutons / white anchovies on request

HEIRLOOM TOMATO SALAD 12  
ricotta salata cheese / Parma prosciutto / torn basil / lemon vinaigrette / finish with Tuscan olive oil / grissini

## SIDES

BAKED POTATO 7  
butter and sour cream

LOADED BAKED  
POTATO 12

ASPARAGUS 12  
with hollandaise\*

CABERNET  
MUSHROOMS 12

GARLIC  
FRENCH FRIES 8

MASHED POTATOES 8

HASH BROWNS 8

CREAMED SPINACH 9

SKINNY ONION RINGS 8

GREEN BEANS 9  
with bacon

SAUTÉED ORGANIC  
BABY SPINACH 9  
garlic / olive oil / red chili flakes

## SIGNATURE STEAKS

STEAKS ARE PREPARED ON OUR 1200° BROILER & FINISHED WITH BONEMARROW AND SEA SALT

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FILET MIGNON 41

10-ounce cut

FILET MIGNON 46

14-ounce cut

USDA PRIME NEW YORK STRIP 46

16-ounce cut

RIBEYE STEAK 46

20-ounce cut

USDA PRIME FARMSTEAD PT. REYES

BLUE CHEESE NEW YORK STRIP 52

16-ounce cut

AMERICAN WAGYU FLATIRON STEAK 46

sliced 12-ounce cut

ALL-COLORADO ALL-NATURAL BONE-IN

“COWBOY” RIBEYE 54

18-ounce cut

## STEAK ADDITIONS

“OSCAR” STEAK TOPPING 17

Maryland lump blue crabmeat / asparagus / hollandaise\*

“SCAMPI” STEAK TOPPING 21

colossal shrimp sautéed with white wine / butter / garlic / lemon / herbs

“SURF & TURF” 35

7-ounce cold water lobster tail with drawn butter and lemon

## SEAFOOD

FRESH SHETLAND ISLAND ORGANIC SALMON FILLET\* 36

buttery potato purée / roasted fennel / baby spinach / marcona almonds / dry roasted tomatoes / garlic confit / mustard vinaigrette

FRESH HAWAI’IAN AHI

TUNA STEAK\* 48

#1 ahi seared rare / Famous sesame crust / ginger soy / wasabi / pickled ginger

FLORIDA STRAWBERRY GROUPER 40

sautéed / blue crab / wild onions / New Mexican chimayo red chile buerre blanc / toasted pumpkin seeds

COLD WATER MAINE LOBSTER TAIL 65

18 ounces / drawn butter / lemon

## CHOPS & CHICKEN

COLORADO LAMB RACK 50

4-bone rack / balsamic reduction sauce / rosemary

ABC FARMS BERKSHIRE TOMAHAWK

PORK CHOP 38

cracked black pepper port mustard glaze

BRAISED ABC FARMS

PORK SHANK 32

soft polenta / braising jus reduction

“CHICKEN AND DUMPLINGS” 32

grilled semi-boneless young chicken / natural pan jus / new potatoes / baby carrots / baby peas / brown beech mushrooms / potato gnocchi