

~ **CHILLED SEAFOOD - OYSTERS** ~

*** Grand Seafood Platter**
Maine Lobster, Shrimp, Oysters,
King Crab Legs, Crab Cocktail

*** Chilled Gulf Shrimp**
Fresh Horseradish Cocktail

*** Tartare Three Ways**
Steak "21 Club", Salmon & Caviar,
Tuna & Ginger

*** Sevruga**

*** Golden Osetra**

*** Kaluga**

*** Jumbo Lump Crab Cocktail**
Remoulade

*** Half Dozen**
Assorted Seasonal Oysters
Cocktail Sauce, Shallot Mignonette

~ **SALADS** ~

*** Caesar Salad**
Shaved Parmigiano, White Anchovy

Organic Mixed Greens
Balsamic-Hazelnut Vinaigrette

Classic Wedge
Iceberg Lettuce, Smoked Bacon,
Pickled Red Onions, Local Tomatoes, Blue Cheese

*** Spinach Salad**
Slow Poached Egg, Bacon, Red Onion,
Warm Balsamic Vinaigrette

Beefsteak Tomato & Red Onion
Crumbled Blue Cheese

~ **WARM STARTERS** ~

***Stonington Maine**
Diver Scallops
Hearts of Palm, Black Trumpets

Crispy Chicken Livers
Crostinis, Mississippi Comeback
Sauce, Apple Fennel Slaw,
Crystal Hot Sauce Preserve

***BBQ Gulf Shrimp**
New Orleans Style

Bayou La Batré Crab Cakes
Spicy Remoulade

Bone Marrow Escargot 25
Roasted Veal Bone Marrow
Basil Fed Escargot, Glace de Viane

~ **SOUPS** ~

*** New Orleans Seafood Gumbo**

*** Maine Lobster Bisque**

BR PRIME
STEAKS & CHOPS

*** Bone-In Tomahawk Ribeye 40 oz.**

*** Porterhouse 20 oz.**

*** Filet**
6 oz.
10 oz.

*** Delmonico 14 oz.**

*** Veal Chop**

*** Sandridge Farms Signature Pork Chop**

*** Double Cut Lamb Chops**

*** Chateaubriand**
(SERVICE FOR 2)

SAUCES & TOPS

Béarnaise · Three Pepper Au Poivre · Red Wine Sauce

Roaring 40's Australian Blue Cheese Crust

Sautéed Crab Meat

~ **SPECIALITIES** ~

*** Market Seasonal Fish MP**

*** Faroe Islands Scottish Salmon**
Saffron Potato, Baby Spinach, Chanterelle Mushroom,
Fennel Slaw, Seasonal Berry

*** Whole Dover Sole**
Hazelnut Butter

*** Red Snapper**
Herbsaint Oyster Crispy Squash Blossom
Charred Local Ramps, Sauce Nantua

*** 2 lb. Fresh Maine Lobster**
Steamed, Drawn Butter; Grilled, Lemon & Herbs,
Crab-Stuffed

Poulet Rouge Half Chicken
Heritage French Red Chicken, Crispy Liver
Toasted Corn, Spring Peas, Morels

~ **POTATOES - VEGETABLES** ~

Mushroom Medley

Seasonal Local

Creamed Spinach

Butter Mashed Potatoes

Baked Idaho

Aged Vermont White
Cheddar Hash

Macaroni and Cheese

Duck Fat Fries

Potato Gratin

Jumbo Asparagus Hollandaise

Thick Cut Onion Rings

Chipotle Creamed Corn

** Thoroughly cooking foods of animal origin reduces the risk of food borne illness.
Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*