

Tony Mangione, General Manager
Joseph Kudrak, Executive Chef

Chilled Seafood Jumbo Jackpot

Maine Lobster Tail, Oyster, Alaskan King Crab, Jumbo Prawn,
Sweet Jumbo Lump Crab

...45 per person

Starters

Oysters on the Half Shell	...14
Oysters Rockefeller	...15
Lump Meat Crab Cocktail	...17
Crispy Rock Shrimp Tempura	...15
Jumbo Lump Crab Cake	...18
Carpaccio of Beef	...13
Jumbo Shrimp Cocktail	...16
Tuna Poke	...15

Salads

The Wedge	...12
Tomato and Mozzarella	...12
Caesar	...12
California Salad	...12
T-Bones Steakhouse Salad	...12
Mediterranean Salad	...12
Greek Salad	...12

Soups

Black Bean And Beer Cheese Soup	...8
Traditional French Onion Soup	...8
Lobster Chowder	...11

Potatoes

Mashed Potatoes with horseradish, garlic, or gorgonzola	...10
Colossal Baked Potato	...10
Jumbo Baked Yam	...10
Baked Sweet Potato	...10
French Fries	...10
Au Gratin Potatoes	...10
Hash Browns	...10
Home Style Tater Tots with or without Truffles	...10

Vegetables

Fresh Broccoli Florets	...10
Jumbo Asparagus	...10
Creamed Corn	...10
Green Beans Steamed or Almondine	...10
Fresh Spinach Steamed, Creamed or Sautéed	...10

Specialty Sides

Broccoli & Potato Pancakes	...10
Mac and Cheese	...10
Grilled Tomatoes with Spinach and Cheese	...10
Roasted Wild Mushrooms	...10

Sauces

(complimentary on request)	
Creamy Horseradish / Mustard selections / Bearnaise	
Peppercorn / Red Wine / Bleu Cheese / Hollandaise	

On The Bone

Bone-In Ribeye 24 oz.	...49
Bone-In N.Y. Strip 20 oz.	...49
T-Bone 24 oz.	...49
Lamb Chops	...59

For Two

T-Bone for Two 48 oz.	...99
Chateaubriand for Two	...98
Rack of Lamb Provencal for Two	...82

Entrees

Filet Mignon 12 oz.	...45
Petite Filet Mignon 8 oz.	...36
Prime Burger	...19
Rotisserie Chicken	...32
Pork T-Bone	...32
Veal Chop	...42
Buffalo Filet Mignon 10 oz.	...42
Chipotle Barbecued Buffalo	...38
Petite Filet Mignon and Tristan Island Lobster Tail	...99

Seafood

Tristan Island Lobster Tail 20 oz.	...125
Tristan Island Lobster Tail 12 oz.	...69
Steamed Alaskan King Crab	...68
Nantucket Day Boat Scallops	...33
Ahi Tuna Steak	...39
Swordfish	...39
Dover Sole	...55
Alaskan Halibut	...38
Scottish Salmon	...35

Compliment your Steak

Seared Foie Gras	...19
Supreme Oscar	...15
Sauteed Shrimp	...12
Au Poivre	...6
Gorgonzola Crust	...6

All our beef selections are USDA Prime, 48 day aged, hand cut and cooked over our 800 degree mesquite charcoal broiler