

### 3-COURSE PRIX FIXE \$34.00

CHOICE OF ONE FROM EACH COURSE

#### APPETIZERS

Chargrilled Oysters  
Potato Gnocchi  
Ruxton Ceviche

Caesar Salad  
Wedge Salad  
Seasonal Soup

#### ENTRÉES

Steak Salad  
Chicken Paillard  
Jail Island Salmon  
Dry-Aged Steakhouse Burger

#### DESSERT

Warm Butter Cake  
Double Chocolate Brownie

## APPETIZERS

#### TENDERLOIN STEAK TARTARE

Cured Egg Yolk, Yuzu Kosho, Gochujang, Puffed Rice,  
Brioche Toast - 22

#### BLUEFIN TUNA TARTARE

Crème Fraîche, Aged Shoyu, Kaluga Caviar, Gaufrette Chips - 26

#### CRUDO TASTING

Hamachi, Bluefin Tuna, Jail Island Salmon, Pickled Onion,  
Serrano Chili, Meyer Lemon, Spanish Olive Oil - 19

#### A5 WAGYU BEEF SLIDERS

Garlic-Truffle Aioli, Pickles, Gouda - 21

#### CHARGRILLED OYSTERS

Roasted Garlic Herb Butter, Parmesan, Lemon - 19

#### LEMON BUTTER PRAWNS

Confit Cherry Tomato, Smoked Trout Roe, Fine Herbs - 20

#### FRITO MIXTO

Rock Shrimp, Oysters, Calamari, Lemon-Caper Remoulade - 18

#### HOUSE MADE TATER TOTS & CAVIAR

Kaluga Caviar, Chives, Dill, Gouda, Crème Fraîche - 21

#### OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce - half dozen 22 dozen 44

#### COLOSSAL SHRIMP COCKTAIL

U4 Prawn, Cocktail Sauce - 9 ea

#### RUXTON CEVICHE

Olives, Jalapeño, Dill, Chives, Cherry Tomato - 18

#### KING CRAB COCKTAIL

Dijonnaise Sauce - half lb 50 one lb 100



## SOUP & SALADS

ADD CHICKEN +9 • STEAK +12 • SALMON +14 • PRAWNS +18

SEASONAL SOUP Seasonal Daily Preparation - 12

BEET & HONEYCRISP APPLE Frisée, Shaved Brussels Sprouts, Aged Sherry Vinegar - 14

CHOPPED SALAD Salami, Aged Provolone, Cauliflower, Olive, Radish, Carrot, Red Wine-Herb Vinaigrette - 15

CHILLED SHELLFISH SALAD Poached Shrimp, Jumbo Lump Crab, Mâche, Citrus, Avocado, Blood Orange Vinaigrette - 22

WEDGE SALAD Warm Candied Bacon, Demi Sec Tomato, Burnt Onion, Roquefort - 15

CAESAR SALAD Parmigiano Reggiano, Torn Croutons - 16

## SANDWICHES

SERVED WITH HOUSE MADE WAFFLE FRIES OR SIDE MIXED GREENS SALAD

#### "NEW ENGLAND" BLUE FIN TUNA ROLL

Lemon Kewpie Mayonnaise, Sesame Cabbage Slaw,  
Jalapeño, Cilantro - 19

#### MAINE LOBSTER CLUB

Tarragon Dijonnaise, Smoked Bacon, Bitter Greens - 39

#### NASHVILLE HOT CHICKEN SANDWICH

Buttermilk Marinated Chicken Breast, Tomato, Pickles,  
Shredded Lettuce, Nashville Chili Rub - 16

#### DRY-AGED STEAK HOUSE BURGER

10oz Dry-Aged Black Angus Blend, Tomato Jam,  
Aged Gouda - 19



## LUNCH ENTRÉES

### ROCK SHRIMP SALAD

Avocado, Carrot-Ginger Vinaigrette, Charred Citrus,  
Hawaiian Hearts of Palm – 24

### CRISPY CHICKEN SALAD

Red Cabbage, Red Watercress, Mizuna, Cilantro, Frisée,  
Apple Cider Vinaigrette, Hot Honey Drizzle – 19

### STEAK SALAD

8oz New York Strip, Romaine, Iceberg, Carrot, Radish,  
Cucumber, Cherry Tomato, Red Wine Vinaigrette – 26

### CHICKEN PAILLARD

Olive Tapenade, Cherry Tomatoes, Almond, Arugula, Basil – 17

### STEAK FRITES

8oz New York Strip, Truffled Waffle Fries,  
Sauce Au Poivre – 32

### BUTTERNUT SQUASH STEAK

Pomegranate, Spiced Squash Purée, Maitake Mushroom,  
Aged Sherry Vinegar – 29

### ROCK SHRIMP RISOTTO

Mascarpone, Meyer Lemon, Chili Oil – 32

### WILD BRANZINO

Fried Sunchoke, Sunchoke Purée, Pickled Onion – 39

### SEARED JAIL ISLAND SALMON

Braised Leeks, Champagne Butter,  
Smoked Trout Roe, Dill – 34

### CRESCENT FARMS DUCK BREAST

Winter Citrus, Red Wine Reduction – 36

### CHICKEN FRIED MAINE LOBSTER TAILS

Nashville Honey Butter – 59

### MARYLAND CRAB CAKES

Hearts of Palm, Cucumber, Baby Corn Salad,  
House Waffle Fries – SINGLE 32 DOUBLE 64

### STEAMED LIVE LOBSTER

Drawn Butter – Mkt

## BUTCHER'S CUTS

### Prime Steaks

6 OZ FILET MIGNON .....	46
10 OZ FILET MIGNON .....	68
14 OZ NEW YORK STRIP .....	72
16 OZ BONE-IN DELMONICO.....	78
8 OZ RIB CAP .....	76

### Dry-Aged

12 OZ NEW FRONTIER BISON RIBEYE..	74
22 OZ DRY-AGED COWBOY.....	89
34 OZ BONE-IN CHATEAUBRIAND.....	192
32 OZ PORTERHOUSE.....	153

### Wagyu

6 OZ AUSTRALIAN STRIP.....	86
12 OZ GOLD LABEL SRF RIBEYE .....	110
6 OZ A5 FILET .....	165
36 OZ TOMAHAWK .....	220
A5 RIBEYE Priced per ounce   3oz Minimum	36

### WAGYU TASTING

Experience 3oz of All Four of Our Exceptional Wagyu Cuts – 315

## ACCOUTREMENTS

Blue Cheese Herb Crust.....	8	King Crab Oscar.....	26
4 Peppercorn Crust.....	6	Shrimp Scampi.....	9ea
Garlic Horseradish Crust.....	6	Truffle Butter .....	12
King Crab.....	22	Maine Lobster Tail.....	29

## SAUCES

Red Wine.....	4	Sauce Périgueux .....	4
Au Poivre.....	4	Fermented Scotch Bonnet....	4
Horseradish Cream.....	4	Chimichurri.....	4
Ruxton Steak Sauce .....	4	Sauce Béarnaise .....	4

## ACCOMPANIMENTS

CREAMY GOLD POTATOES .....	14	MAC & CHEESE 14 <sup>00</sup>	ROASTED BROCCOLI .....	14	
ROASTED MUSHROOMS .....	14	Bacon..... 8	LOBSTER .....	24	
JALAPEÑO CHEDDAR GRITS .....	14	Blue Crab .....	16	Truffle.....	Mkt
HERB-GARLIC WAFFLE FRIES.....	14	MAC & CHEESE TRIO - 50	CRISPY BRUSSELS SPROUTS .....	14	
			TRUFFLED HASSELBACK POTATO ....	14	

A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies.  
Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.