

3-COURSE PRIX FIXE \$34.00

CHOICE OF ONE FROM EACH COURSE

APPETIZERS

Butternut Lobster Bisque
Chargrilled Oysters
Ruxton Ceviche
Caesar Salad
Wedge Salad

ENTREES

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

DESSERT

Strawberry Chiffon Cake
Double Chocolate Brownie

APPETIZERS

TENDERLOIN STEAK TARTARE

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

BIGEYE TUNA TARTARE

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

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, Aged Provolone, 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

MAINE LOBSTER COCKTAIL

1/2 lbs Lobster, Dijonnaise sauce - 24

KING CRAB COCKTAIL

Dijonnaise Sauce - half lb 50 one lb 100

Caviar

CHEF'S DAILY SELECTION

Classic Accoutrements - MKT

Just Dandy

DAYTIME MARTINI - 10

SOUP & SALADS

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

BUTTERNUT LOBSTER BISQUE Infused Saffron Stock, Brandy Cream, Pepita Crumble - 15

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

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

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

CAESAR SALAD Parmigiano Reggiano, Herbed Croutons - 16



LUNCH ENTRÉES

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, Truffle Aioli,
Aged Gouda – 19

ROCK SHRIMP SALAD

Avocado, Blood Orange, Red Watercress – 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

STEAK FRITES

8oz New York Strip, Herb-Garlic Waffle Fries,
Sauce Au Poivre – 32

CHICKEN PAILLARD

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

CHAR-BROILED CAULIFLOWER STEAK

Black Garlic, Garam Masala, Tahini, Caper Walnut Relish – 29

CRAB & SHRIMP RISOTTO

Shellfish stock, Mascarpone, saffron, Lemon – 38

BRANZINO

Fried Sunchoke, Sunchoke Purée, Pickled Onion – 42

SEARED JAIL ISLAND SALMON

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

CHICKEN FRIED MAINE LOBSTER TAILS

Nashville Honey Butter – 61

MARYLAND CRAB CAKES

Pickled Slaw, House Waffle Fries – SINGLE 32 DOUBLE 64

STEAMED LIVE LOBSTER

Drawn Butter – Mkt

BUTCHER'S CUTS

<i>Prime Steaks</i>	<i>Dry-Aged</i>	<i>Wagyu</i>
6 OZ FILET MIGNON46	12 OZ NEW FRONTIER BISON RIBEYE.. 74	6 OZ AUSTRALIAN STRIP.....86
10 OZ FILET MIGNON 68	22 OZ DRY-AGED COWBOY.....89	12 OZ GOLD LABEL SRF RIBEYE 110
14 OZ NEW YORK STRIP 72	34 OZ BONE-IN CHATEAUBRIAND..... 192	6 OZ A5 FILET165
16 OZ BONE-IN DELMONICO.....78	32 OZ PORTERHOUSE.....153	36 OZ TOMAHAWK220
8 OZ RIB CAP 76		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	Shrimp Scampi.....12ea
4 Peppercorn Crust..... 6	Truffle Butter 12
Garlic Horseradish Crust..... 6	Maine Lobster Tail..... 29
King Crab..... 22	

SAUCES

Red Wine.....4	Ruxton Steak Sauce4
Au Poivre.....4	Fermented Scotch Bonnet....4
Horseradish Cream.....4	Chimichurri.....4

ACCOMPANIMENTS

CREAMY GOLD POTATOES14	MAC & CHEESE 14.00	ROASTED BROCCOLI14
ROASTED MUSHROOMS14	Bacon..... 8	GRILLED ASPARAGUS14
JALAPEÑO CHEDDAR GRITS14	Lobster24	TRUFFLED HASSELBACK POTATO14
HERB-GARLIC WAFFLE FRIES.....14	Blue Crab 16	
	Truffle Mkt	
	MAC & CHEESE TRIO – 50	

A customary gratuity of 20% will be added to all parties of 6 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.