

APPETIZERS

LOBSTER BISQUE 14

MAINE LOBSTER, PEARL COUSCOUS

WARM GARLIC BREAD 8

With GORGONZOLA FONDUE

JUMBO SHRIMP 19

HOMEMADE COCKTAIL SAUCE

LUMP CRAB CAKE 17

POTATO SALAD, HARICOTS VERT, CORN SALSA, REMOULADE

STRIP HOUSE ROASTED BACON 19

Baby ARUGULA, RUSSIAN DRESSING

JUMBO SHRIMP A LA GRECQUE 19

FENNEL, MUSHROOMS, PATTY PAN, CELERY RADISH

NEW ENGLAND SEA SCALLOPS 16

EDAMAME SUCCOTASH, BLACK TRUFFLE BUTTER, CORN BROTH

RAWBAR

OYSTERS

3 EAST COAST / 3 WEST COAST / 19

LITTLENECKS

six pc / 10, TWELVE pc / 19

LOBSTER COCKTAIL

1 lb chilled lobster / 26

JUMBO LUMP CRAB COCKTAIL

19

SEAFOOD PLATEAU HALF 49 / FULL 98

SALADS

CAESAR SALAD 14

HEARTS OF ROMAINE, PAPRIKA CROUTONS, SHAVED PARMESAN

ROASTED RED & GOLD BEETS 15

HERBED GOAT CHEESE, CANDIED MACADAMIA NUTS, ARUGULA, FRISÉE

MIXED BABY GREENS 12

PARMESAN CRISP, SLICED TOMATO, SHERRY VINAIGRETTE

BIBB LETTUCE SALAD 15

MARINATED VEGETABLES, SMOKED BACON,
TOMATOES, STILTON CHEESE VINAIGRETTE

VINE RIPENED TOMATOES & RED ONION 14

SLICED CUCUMBER, SWEET BASIL, TOMATO WATER VINAIGRETTE

CHOPPED SALAD 15

GRILLED FENNEL, GREEN BEANS, CUCUMBER, OLIVES,
RED GRAPE TOMATOES, FETA CHEESE

BROILER

NEW YORK STRIP

16 oz. 45

20 oz. BONE-IN 49

FILET MIGNON

8 oz. 41

12 oz. 45

20 oz. BONE-IN RIB EYE 46

KOSHER 16 oz. RIB EYE STEAK 48

MAINE LOBSTER M/P

BROILED OR STEAMED

CLASSIC CUTS FOR TWO

24 OZ. CENTER CUT CHATEAUBRIAND 43PP

42 OZ. CLASSIC PORTERHOUSE 48PP

A LA CARTE SAUCES 2

BORDELAISE, STILTON CHEESE, BÉARNAISE

✓ COMPLIMENTARY STRIP HOUSE STEAK SAUCE ✓

ENTREES

ROASTED CHILEAN SEA BASS 38

GOLDEN BEETS, BABY SHIITAKE MUSHROOMS, SHERRY GASTRIQUE

CRISP SKIN SCOTTISH SALMON 29

ARTICHOKES, PANCETTA, FINGERLING POTATOES AND BASIL SAUCE

MAINE LOBSTER LINGUINE 31

LEMON-CREAM AND LOBSTER BORDELAISE

VEAL RIB CHOP 41

WILD MUSHROOMS, JUS

COLORADO LAMB RACK 45

DIJON BREAD CRUMB CRUSTED AND WHITE BEAN STEW

CORPORATE EXECUTIVE CHEF: JOHN SCHENK

EXECUTIVE CHEF: MICHAEL VIGNOLA

SIDES

CRISP GOOSE FAT POTATOES 12

WHIPPED POTATO PURÉE 8

GARLIC HERB FRENCH FRIES 10

STRIP HOUSE POTATOES 12
TWICE BAKED POTATO GRATIN

“RIPPED” POTATOES 10
ROSEMARY SALT

BAKED POTATO 9
SOUR CREAM, BACON, CHEDDAR

STEAMED ASPARAGUS 12
BÉARNAISE SAUCE

BLACK TRUFFLE CREAMED SPINACH 12

STEAMED BROCCOLI 9

ROASTED BRUSSELS SPROUTS 10

SAUTÉED WILD MUSHROOMS 12

CREAMED CORN WITH PANCETTA 9

MAC & CHEESE 12

SAUTÉED GREEN BEANS WITH GARLIC 8