

APPETIZERS / SMALL PLATES

BLACKENED TILAPIA WONTONS9
Charcoal Grilled with Guacamole and Pico de Gallo, Baby Cilantro

WILD TEXAS BAY SHRIMP TEMPURA 8
Kimchi, Yuzu Ponzu

CRISPY FOLEY CALAMARI **P**14
Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce

COLD WATER OYSTERS ROCKEFELLER **P** 13
Baby Spinach, Parmesan, Swiss Cheese

COLOSSAL SHRIMP COCKTAIL16
Wild Pacific Brown Shrimp

ARTISANAL CHEESE BOARD **P**
In-House Made Seasonal Preserves, Marmalade or Chutney, Candied Walnuts, Raisin Crostini
CHOICE OF THREE12
ALL FIVE18

MARGHERITA PIZZA VPN12
Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil
Chicago Magazine's - Top 25 Pizzas in Chicago

POLENTA FRIES8
Harissa Mayonnaise

RUSTIC TOMATO BRUSCHETTA8
Charcoal Grilled Garlic Crostini, Extra Virgin Olive Oil and Laura Chenel Goat Cheese

LOBSTER AND SHRIMP FRITTERS9
Horseradish Cocktail and Honey Mustard Sauces

CHARCOAL GRILLED BABY OCTOPUS **P**12
Salsa Verde, Balsamic Vinaigrette and Extra Virgin Olive Oil

SOUP & SALAD

SHRIMP AND LOBSTER BISQUE **P**10
Braised Leeks, Tomato, Tarragon

SOUP OF THE DAY Cup - 5 / Bowl - 6
Appropriately Garnished

FRESH MANILA CLAM CHOWDER **P** Cup - 6 / Bowl - 8
Manila Clams with Potato and Onion, Clam Broth, Cream

ORGANIC MESCLUN GREENS6
Tomato, Cucumber and Mustard Vinaigrette

CAESAR SALAD7
Hearts of Romaine, Wood Grilled Croutons, Parmigiano-Reggiano

LOCAL HEIRLOOM BEET SALAD **P**9
Mesclun Greens, Sheep's Milk Feta, Quinoa, Candied Walnuts and Apricots

MINI WEDGE SALAD8
Applewood Smoked Bacon, Blue Cheese, Scallion, Red Onion, Tomato and Ranch Dressing

GRILLED SHRIMP CHOPPED SALAD **P**14
Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado, Sweet & Spicy Vinaigrette

FROM THE FISHERMAN

Our fish comes in whole straight from the fishermen and is hand-filleted daily by our chefs

FRESH IDENTITY ASSURED OYSTER SELECTION **P** ½ DOZEN - 16 / DOZEN - 30
Horseradish Cocktail, Cucumber Mignonette

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH25
Whipped Potatoes, Charred Lemon, Sautéed Garlic Spinach and White Wine-Lemon Butter Sauce

JUMBO LUMP CRAB CAKES30
Mesclun Greens, Lemon-Garlic Aioli and Mango Sambal

LOBSTER "MAC AND CHEESE"29
Steamed to Order Cold Water Canadian Lobster Tail, Smoked Gouda, Applewood Smoked Bacon, Cavatappi Pasta and Asparagus

CHARCOAL GRILLED ŌRA KING SALMON **P**32
Apple Cider Glazed Root Vegetables, Truffle Beet Vinaigrette, Frisée and Fennel Salad

PAN ROASTED GEORGES BANK SEA SCALLOPS32
Butternut Squash Risotto, Applewood Smoked Duck Bacon, Soy Beans, Apple Crisps

ALASKAN RED KING CRAB LEGS1 ½ lb. - 68
Steamed with Seasonal Vegetable, Whipped Potato and Drawn Butter

NEW ENGLAND LOBSTER ROLL23
Fresh Lobster Meat and Mayonnaise served with Coleslaw and Sweet Potato Fries

BOUILLABaisse **P**30
Jonah Crab, Scallops, Calamari, Manila Clams, Mussels, Shrimp and Fin Fish, Saffron Tomato Broth, with Classic Rouille

We offer all our Seafood Choices "Simply Prepared"
Wood Grilled or Roasted with Seasonal Vegetable, Sun-Dried Tomatoes and Whipped Potato or Saffron Rice, Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice
Cedar Plank Option Available served with Whipped Potatoes, Sautéed Garlic Spinach, Beurre Blanc

FEATURES: FROM THE GRILL

Certified Black Angus

USDA PRIME 18 OZ. BONE-IN RIBEYE*

Herb Roasted Potatoes
Choose a Sauce
52

USDA PRIME NEW YORK STRIP*

Grain-Fed, Center Cut 14 oz., Herb Roasted Potatoes
Choose a Sauce
48

CERTIFIED BLACK ANGUS FILET MIGNON*

Center Cut Steak, Whipped Potato, Vegetables
Choose a Sauce
7 oz. - 39 / 10 oz. - 45

GET SAUCY...

Gorgonzola Butter Sauce / Choron Sauce
Red Wine Reduction Sauce

ADD A LITTLE STYLE...

Horseradish Crust - 3

SHARING PLATES...

Grilled Asparagus - 7
Cruciferous Roasted Vegetables - 6
Herb Roasted Wild Mushrooms - 8
Whipped Potatoes - 5
Sautéed Garlic Spinach - 6

FROM THE FARMER

BONELESS BEEF SHORT RIB28
Chorizo Whipped Potatoes, Red Wine Sauce and Crispy Onions


CHARCOAL GRILLED CENTER CUT 14 OZ. BONE-IN PORK CHOP* **P**26
Sweet Potato Fries, Moody Blue Cheese, Arugula and Apple-Cider Grain Mustard Glaze

THOMAS FARMS AUSTRALIAN CHARCOAL GRILLED LAMB CHOPS*33
Farro and Goat Cheese Risotto, Roasted Brussels Sprouts, Port Wine Reduction

MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG* 29
Tuscan Braised Kale, Luxardo Cherry Sauce, Sweet Potato Puree

WILD MUSHROOM, TRUFFLE AND PEA SHOOTS RISOTTO **P**21
Mascarpone, Fresh Herbs, Parmigiano-Reggiano

SURF & TURF*50
7 oz. Filet of Beef and 7 oz. Cold Water Canadian Lobster Tail, Whipped Potato and Seasonal Vegetable

CERTIFIED ANGUS BEEF AND BLEU BURGER* 15
Moody Blue Cheese, Crispy Onions, Chipotle Mayonnaise, Toasted Buttered Challah Bun, Pickle, Lettuce, Tomato and Fries

Our produce is subject to change daily due to seasonality and availability of products
We thank family farms of all sizes in the Midwest and the U.S. for their produce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

P INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF EDDIE JOBIN, JR.
PLAN YOUR PRIVATE DINING OCCASION WITH TEMPEST JOHNSON