

## *Aged Steaks & Fresh Fish*

### **Wild Caught Jumbo Shrimp Cocktail**

Superior in Flavor and Texture we serve these Wild Caught Gulf Shrimp with a Spicy Grated Horseradish Cocktail Sauce

### **Jumbo Lump Crab Cake**

Prepared with Fresh Crab and Served with a Long Island Duck Egg Aioli

### **Heirloom Tomato & Burrata Salad**

Fresh Basil Mint and Local Baby Greens

### **Dry Aged Tomahawk Ribeye**

Prime Beef Grass Fed and Grain Finished for Ideal Marbelling. Hand Cut Grilled on the Bone with Flaked Sea Salt and Cracked Pepper

### **Wild Caught Alaskan Salmon**

The Very Best of the Best King Salmon Cooked over Mesquite and Cherry

### **Roasted North Fork Potatoes Fondant**

With Crème Fraiche and Balsamic Pearls

### **Roasted Brussels Sprouts**

Rosemary Honey Dijon

### **Meyer Lemon Meringue Pie**