

## — INTRODUCTIONS —

### **Crab Cake 26**

lemon caper aioli, apple salad

### **Baked Brie and Bacon Jam 20**

applewood-smoked bacon jam, brie cheese,  
green apple, garlic crostini

### **Flaming Shrimp Scampi 21**

limoncello, polenta

### **Shrimp Cocktail 20**

bloody mary cocktail sauce, lemon

### **Grass Fed Beef Carpaccio\* 21**

truffle aioli, parmesan, arugula, garlic crostini

### **Warm Seafood Platter for Two\* 85**

crab legs, shrimp scampi, yellowfin tuna,  
lemon caper aioli, cajun garlic butter, lemon

*add lobster tail 49*

## — SOUPS & SALADS —

### **Handcrafted Seasonal Soup 17**

chef's daily inspiration

### **BLT Wedge Salad 17**

applewood bacon, red onion, balsamic glaze,  
blue cheese, smoked sundried tomato dressing

### **Caesar Salad 16**

parmesan cheese, garlic croutons

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

# TENDER

steakhouse + lounge

## — STEAKS —

### **Prime Coffee Rubbed New York 14 oz.\* 62**

coffee butter, red onion compote

### **Butter Poached Filet Mignon\* 65**

chimichurri sauce, shishito peppers

### **Bone-In 1855 Black Angus Ribeye 18 oz.\* 69**

chimichurri sauce, shishito peppers

### **Tomahawk 44 oz.\* 150**

chimichurri sauce, shishito peppers

### **Butcher's Cut\* MP**

chimichurri sauce, shishito peppers

### **Butter Poached Filet Surf & Turf\* 112**

choice of lobster tail or crab legs, chimichurri,  
shishito peppers, lemon

### **Butter Poached Filet Oscar\* 85**

red wine sauce, crab, asparagus, béarnaise sauce

### **Three-Course Tomahawk Dinner Experience for Two\* 198**

## — ENHANCEMENTS —

**Maryland Crab Oscar 22**

**Lobster Tail 49**

**½ Pound King Crab Legs 52**

**Garlic Grilled Shrimp 17**

**Blue Cheese 6**

**Truffle Butter 6**

**Red Wine Sauce 4**

**Green Peppercorn Sauce 4**

**Béarnaise Sauce 4**

**Creamy Horseradish 4**

**Chimichurri 4**

**TRIO OF SAUCES 9**

**Maximum of three checks per table.**

## — MAINS —

### **Lemon Chicken 40**

sherry mushroom demi,  
parmesan polenta, crispy onions

### **Shrimp & Kale Pesto Pasta 37**

campanelle pasta, sundried tomatoes,  
artichokes, asparagus, pistachios

### **Roasted Atlantic Salmon\* 40**

truffle mushroom risotto, herb butter

### **Twin Lobster Tails 99**

mashed potatoes, asparagus, grilled lemon,  
lemon butter sauce

### **King Crab Legs 104**

cajun fries, lemon caper aioli, lemon, drawn butter

## — SIDES —

**Garlic Mashed Potatoes 12**

**Loaded Mashed Potatoes 15**

**Truffled Mushroom Risotto 15**

**Cheesy Polenta 12**

**Loaded Baked Potato 15**

**Smoked Gouda Mac & Cheese 12**

**Jalapeño Crab Mac & Cheese 21**

**Roasted Asparagus with Parmesan 12**

**Peppercorn Cream Wild Mushrooms 12**

**Truffle Parmesan Fries 12**

## — DESSERTS —

**New York Style Cheesecake 13**

**Chocolate Cake 12**

**Ice Cream or Sorbet 10**