

## APPETIZERS

### RAW BAR

PLEASE ASK  
YOUR SERVER FOR THE  
DAILY SELECTION

*CLASSIC CAESAR SALAD .....	18
SUPER CHILLED ICEBERG SALAD .....	18
<i>Applewood Smoked Bacon, Marinated Tomatoes &amp; Maytag Blue Cheese</i>	
HASS AVOCADO AND GARDEN VEGETABLE LOUIE .....	18
ADD Prawns: 18   ADD Chicken: 12	
*HAND CUT STEAK TARTARE.....	28
OYSTERS ROCKEFELLER .....	26
JUMBO LUMP BLUE CRAB CAKE, <i>Spicy Mayonnaise</i> .....	27
GULF PRAWN COCKTAIL .....	28
GOLDEN TOMATO GAZPACHO .....	16
DOUBLE OXTAIL CONSOMMÉ CÉLESTINE.....	29

### PASTA

BUCATINI POMODORO	29
FETTUCCHINE ALFREDO	46
<i>Black Winter Truffles</i>	
ALL DAY BRAISED SHORT RIB AND FOREST MUSHROOM LASAGNE	36

### SANDWICHES

AMERICAN WAGYU CHEESEBURGER	24
<i>Aged Cheddar, Toasted Sesame Bun</i>	
CHICKEN & CANDIED BACON CLUB SANDWICH	24
WHOLE MAINE LOBSTER ROLL	MP
<i>Sauce Rémoûlade, Griddled Brioche</i>	

### PLATES

SMOKED NORWEGIAN SALMON CHOPPED SALAD .....	28
<i>Marinated Celery Heart</i>	
BROILED ORGANIC CHICKEN COBB SALAD.....	28
EGGPLANT PARMESAN .....	30
TAK ROOM POT PIE .....	MP
WILD DOVER SOLE MEUNIÈRE .....	85
GRILLED TOURNEDO OF ORA KING SALMON .....	42
NATURE FED VEAL CHOP .....	66
ELYSIAN FIELDS FARM LAMB CHOPS.....	75
TRUE RIBEYE STEAK .....	50
FILET MIGNON .....	60

MINUTE STEAK
<i>Fries and Salad  </i>
.....
NEW YORK STRIP STEAK
<i>From Snake River Farms, a hybrid of Japanese Wagyu and Black Angus.</i>
<i>For two.  </i>
160

### SIDES

*French Fries with Seasoned Salt | Wilted or Creamed Spinach  
Green Beans Amandine | 8.50 each*

\* CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A CHRONIC ILLNESS OF THE STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN REDUCES THE RISK OF FOODBORNE ILLNESS. PLEASE NOTE PEANUT OIL IS COMMONLY USED IN OUR KITCHEN.