

WEEK 1: "CLASSIC STEAKHOUSE MENU"

• 1st COURSE •

Classic Caesar - Romaine Hearts, Sourdough Croutons, Shaved Parmesan

Baby Spinach Salad - Baby Spinach, Hard-Boiled Egg, Bacon Vinaigrette

Bigeye Tuna Tartare - Avocado, Spicy Mayo, Crispy Wontons

Steak Tartare - C.A.B Prime Filet, Caper Vinaigrette, Crostini

• UPGRADES •

Blue Crab Raviolis - Parmesan Cream Basil +12

Oysters Rockefeller - Crispy Oysters, Creamed Spinach + \$10

New Orleans Oysters - Baked Oyster in a Spicy Parmesan Butter + \$10

Buffalo Oysters - Crispy Oysters, Buffalo Sauce, Blue Cheese Fondue + \$10

Italian Burrata - Heirloom Tomatoes, 25-year balsamic, and XVOO + \$18

• 2nd COURSE •

Certified Angus Beef Prime 8oz Filet Mignon | + \$24

Anything Can Surf - add 4oz Maine Lobster Tail to any entree | + \$24

Ashley Farms Chicken Breast

Berkshire Pork Chop 8oz

Above Entrees are served with Baked Potato and Broccoli

C.A.B Short Rib - Creamy Orzo Pasta, Sun Roasted Italian Tomatoes, Baby Spinach, Pan Sauce

Pan Seared Snapper - Summer Vegetable Ragout, Heirloom Tomato Vinaigrette

Shrimp Alfredo - Spaghetti, Shrimp, Parmesan Cream

• SIDE UPGRADE •

Loaded Baked Potato Bacon, Cheddar and Sour Cream + \$6

Parmesan Truffle Fries + \$10

4 Cheese Mac & Cheese + \$12

Lobster Mac & Cheese + \$29

• STEAK UPGRADES •

C.A.B Prime Filet | 8oz | \$24 | C.A.B Prime Ribeye | 16oz | \$29 |

C.A.B Prime Ny Strip | 14oz | \$29

• C.A.B. PRIME BONE-IN UPGRADES •

Filet Mignon | 14oz | \$39 | Ribeye | 22oz | \$39 | Porterhouse | 24oz | \$39

• DRY AGED C.A.B. PRIME UPGRADES •

Bone-In Strip | 18oz | + \$29 | Tomahawk | 29oz | + \$99

Bone-In Ribeye | 22oz | + \$39 | Porterhouse | 48oz | + \$99

All Steaks are served with Baked Potato and Broccoli

• DESSERT •

Chocolate Bread Pudding - Hot Fudge, Vanilla Gelato

Carrot Cake - Cream Cheese Frosting Salted Caramel Sauce

• DESSERT UPGRADE •

Tahitian Vanilla Bean Crème Brulee - Puff Pastry Cinnamon Twists, Fresh Berries + \$10

All items are subject to availability. No substitutions or modifications.

20% Gratuity is included on all checks. Please, no sharing or to-go orders.

Wine & Cocktails

• COCKTAILS •

\$15

Negroni Bianco

Nolet Silver Gin, Lillet Blanc, Suze Saveur d'Autrefois

RED Spritz

Aperol, Syltbar Rosé Prosecco, Soda

Centenario Margarita

Centenario Reposado, Cointreau, Lime, Agave

• WINES •

BUBBLES

N/V **KRUG**, Brut, Grande Cuveé, Reims, Champagne, France (375ml) - 140

N/V **TAITTINGER**, *La Francaise*, Reims, Champagne, France - 90

2008 **VEUVE CLICQUOT**, Brut, Reims, Champagne France - 200

2015 **CAMILUCCI**, Brut Rosé, *Cuvée Prestige*, Franciacorta, Italy - 85

WHITES

2014 **JOSEPH SWAN**, *Ritchie Vineyard*, Chardonnay, Russian River Valley, Sonoma County - 100

2016 **LEEWIN ESTATE**, *Art Series*, Chardonnay, Margaret River, Australia - 140

2019 **CASA FERREIRINHA**, *Planalto Reserva*, Duoro, Portugal - 50

2018 **POEMETTO**, *San Angelo*, Pinot Grigio, Friuli, Italy - 55

2019 **PROVINS**, *L'Alpage*, Fendant, Velais, Switzerland - 75

2020 **DOMAINE DOUDEAU-LEGER**, Sauvignon Blanc, Sancerre, France - 85

• REDS •

NV16 **CAIN**, *Cuvée*, Blend, Napa Valley - 72

2015 **GROUNDWINE CO.**, *Steady State*, Red Blend, Napa Valley - 135

2016 **ITALICS**, *Sixteen Appellations*, Red Blend, Napa Valley - 180

2019 **RIDGE**, *Three Valleys*, Red Blend, Sonoma County - 80

2017 **ADAPTATION by ODETTE**, Cabernet Sauvignon, Napa Valley - 135

2016 **NEWTON**, *Unfiltered*, Cabernet Sauvignon, Napa Valley - 120

2018 **ROUND POND**, *Estate*, Napa Valley - 128

2019 **CHACRA**, *Barda*, Pinot Noir, Patagonia - 75

2015 **CHÂTEAU MARQUIS DE MONS**, Margaux, Bordeaux, France - 95