

## SOUPS AND SALAD

Roasted tomato soup Bacon goat cheese grilled cheese	\$14.00
Salmon nicoise salad Olive oil poached, slow roasted tomatoes, green beans, lemon vinaigrette	\$17.00
Kale caesar Baby gem, white anchovy dressing	\$16.00

## MAIN COURSE

Roasted scallops Brioche crust, saffron cauliflower, pine nuts	\$43.00
Seabass Risotto, baby shrimp, lobster broth	\$45.00
Lamb cavatelle Roasted butternut squash, mirepoix, whipped ricotta, garlic bread crumbs	\$36.00
Crispy skin chicken Wood grilled, smoked ham potato puree, natural jus	\$35.00
Duck & waffles Confit, fried egg, maple bourbon	\$38.00
Pork prime rib Slow roasted, caramelized onion, apple bread pudding	\$42.00
Steak & maine lobster Wood grilled filet mignon, stuffed maine lobster	\$71.00
Crispy skin pork shank Sweet corn spoon bread, creamed collards greens, Southern mustard bbq sauce	\$42.00

## SHARED PLATES

Crispy truffle foccacia House made ricotta, fresh truffles, caramelized onions	\$19.00
Finger licking fix Buffalo style wings	\$19.00
Salt cured yogurt Blackberry jam, toasted pistachios	\$19.00
Lobster tacos Grilled mango, cilantro	\$24.00
Spicy tuna Crispy rice, garlic ponzu	\$22.00
Chorizo stuffed dates Speck, piquillo pepper gravy	\$19.00
Bobby baldwin burgers Kobe sliders aged cheddar grilled onions, spiced fries	\$28.00
Kobe chili cheese fries Kobe chili, cheddar cheese, crispy house fries	\$18.00

## WOOD GRILLED STEAKS

*Dry & wet aged steaks served with signature sauces*

### DRY AGED

20 Ounce Ribeye	\$55.00
14 Ounce Ny Sirloin*	\$52.00

## WET AGED

10 Ounce Filet Mignon	\$54.00
24 Ounce Porterhouse	\$64.00
Chef's nightly kobe selection	\$77.00

## ALL STEAKS CAN SURF

King crab oscar	\$25.00
Jumbo shrimp scampi	\$25.00
Maine lobster thermidor	\$25.00

## SIDE DISHES

Very adult mac & cheese Truffle oil, prosciutto	\$12.00
Smoked mashed Potato puree, bacon cheddar crumbs	\$12.00
Loaded baked potato Add truffle	\$12.00
Forest mushrooms Shallot wine butter	\$12.00
Creamed spinach Boursin cheese	\$12.00
Whole roasted cauliflower Raisins, hazlenuts, brown butter	\$12.00
Crispy fries Times cooked, black truffle aioli, fresh herbs	\$12.00