

SAMPLE MENU

Items Subject to Change

STARTERS

- LOBSTER CRAB CAKE 15
Sweet corn coulis, roasted corn relish
- VEAL SAUSAGE STUFFED HOT PEPPERS 12.5
Tomato sauce
- AHI TUNA TARTARE AVOCADO COCKTAIL* 14.9
- COLOSSAL (U-6) SHRIMP COCKTAIL
3 for 18 • add 6 ea.
- WAGYU BEEF CARPACCIO* 15

SANDWICHES

- Served with sea salt fries
- ML BURGER* 13.5
American cheese, lettuce, special sauce
- CLASSIC BURGER* 13.5
Cheddar cheese, tomato, lettuce, red onion
- GRILLED CHICKEN CLUB SANDWICH 13.5
Lettuce, tomato, bacon, American cheese, mayo

SALADS

- CLASSIC CAESAR 7.9
House made warm garlic croutons
- ML WEDGE SALAD 7.9
Iceberg, smoked bacon, egg, fine blue cheese, french dressing
- CHICKEN CAESAR SALAD
Parmesan-crusted or grilled chicken breast 14.5
Sub seared or grilled salmon 21

TODAY'S SOUPS

- BOWL 7.9

TAVERN SPECIALTIES

- CHICKEN PARMESAN 19.5
Crispy chicken, provolone, mozzarella, tomato sauce

- PETITE TWIN FILET MIGNON 3oz each 29
Served with garlic mashed potatoes and béarnaise sauce

- 14oz DOUBLE CUT PORK CHOP 25
Cranberry raisin Jack Daniel's compote

- CHICKEN MILANESE 19.5
Crispy chicken, white wine lemon caper sauce, parmesan

PRIME STEAKS*

We serve hand-selected USDA Prime & Choice Beef, the finest available, expertly aged a minimum of 21 days.

CLASSIC

Finished with maître d' butter

- 10oz CENTER CUT FILET MIGNON 43
- 7oz PETITE FILET MIGNON 34
- 14oz PRIME NEW YORK STRIP 49
- 16oz PRIME RIBEYE 46

TOPPINGS

- Black Truffle Butter \$3 • Horseradish Sauce \$2
Béarnaise Sauce \$2 • Oscar Style \$12

SEAFOOD*

- PARMESAN-CRUSTED LEMON SOLE 25
Red & yellow tomato ragout, lemon garlic sauce

- LOBSTER & CRAB CAKE OSCAR 27
Grilled asparagus, lump crab, béarnaise sauce

- LOBSTER TAIL 12-14oz 56

Simply seared or grilled.
Choice of lemon butter sauce or sweet soy vinaigrette

- SALMON FILET 23

- RAINBOW TROUT 22

SIDE DISHES

- FRESH SHUCKED ROASTED GRILLED CORN 7.9

- GARLIC MASHED POTATOES 7.5

- SAUTÉED MUSHROOMS 8.9

- GRILLED ASPARAGUS 8.9
Lemon

- SEA SALT FRIES 6.9

- CARAMELIZED BRUSSELS SPROUTS 8.9
Thick cut bacon

Chris Brown, General Manager

Anthony Aquila, Executive Chef

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.