

OLD SCHOOL

STEAKHOUSE NIGHT

Appetizers

"SHRIMP COCKTAIL"

chilled white fish, classic horseradish, cocktail sauce

OYSTERS ROCKEFELLER

baked shiitake mushrooms, spinach, herbs, butter, pernod

STEAKHOUSE WEDGE SALAD

iceberg lettuce, "blue cheese dressing", "bacon" slab, tomato

CLASSIC CAESAR SALAD

prepared table side, romaine, garlic, anchovy, egg yolk, "parmigiano-reggiano"

COLOSSAL CRAB CAKE

sea bass, salmon, classic remoulade

JUMBO BONE MARROW FLAMBE

parsley salad, toasted focaccia

Desserts

NEW YORK CHEESECAKE

CRÈME BRÛLÉE

BANANAS FOSTER

Classic Sauces

PÉRIGUEUX

BRANDY CREAM

RED WINE REDUCTION

DIABLE

Prime Steaks + Mains

DRY-AGED RIBEYE

served with black garlic butter

BONE-IN NEW YORK STRIP

served with foie gras butter

"FILET MIGNON" EGG RAVIOLO

center-cut

"PORTERHOUSE" FOR TWO

served with roasted bone marrow slide

ROASTED PRIME RIB CART

slow-roasted, served with au jus and creamy horseradish

DOVER SOLE

grilled, lemon meunière

Side Dishes

BAKED POTATO

CRISPY HASH BROWNS

GRILLED ASPARAGUS

ONION RINGS

SHOESTRING FRIES

MARCH 23, 2026

RESERVATIONS AVAILABLE ON
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