

# **B O L D**

## american fare

### Small Plates

**Sesame crusted tuna** jalapeno/ Japanese mayo/ chives/ teriyaki 19

**Mexican Street Corn Dip** roasted corn/ jalapeño/ Dukes mayo/ Cotija/ tortilla chips\* 15

**Ceviche bay scallops**/ shrimp/ mango/ citrus/ jalapeno/ watermelon 21

**Shrimp cocktail** Black tiger shrimp/ spicy cocktail sauce/ lemon 22

**Oyster Rockefeller** grilled blue point oysters/ spinach/ artichoke/ cream/ parmesan 27

**Pan Seared Filet Tips** black pepper Parmesan butter\* 20

**Lobster Pop Tart** lobster/ cream cheese/ chives/ cream cheese/ sweet chili sauce 21

**Chicken and Waffles** popcorn chicken/ vanilla and pearl sugar waffle/ maple bacon aioli 15

**Maryland Blue Crab Cakes** roasted corn salsa/ horseradish aioli 23

**Mussels** spicy white wine tomato sauce/ andouille sausage/ sourdough 19

### Soup and salads

**French Onion Soup** caramelized onion with bourbon and aged provolone 10

**Classic Wedge** iceberg/ crispy bacon/ diced tomato/ red onion/ egg/ creamy garlic ranch\* 8/18

**Creamy Caesar**/ shaved parmesan/ brioche croutons 8/18

**Strawberry fields**/ organic mixed greens/ fresh strawberries/ red onion/ Candied pecans/ blue cheese crumbles/ raspberry vinaigrette\* 11/22

**Caprese**/ Heirloom tomatoes/ buratta/ balsamic pearls/ fresh basil \*18  
Add chicken 9 Tuna 15 Steak 15 salmon 14 shrimp 15

## Fish

**Grilled Sea Bass** sticky sesame brown sugar ginger glaze/ coconut forbidden rice/ sweet chili broccolini\* 44

**Grilled Faroe Island Barbecued Salmon** wild rice pilaf/ seasonal vegetables\* 33

**Alaskan Halibut** hemp seed crusted Alaskan halibut/ creamy pesto sauce/ wild mushroom and black truffle risotto\* 44

## Steaks and Chops

### Steak Options

garlic herb 3/ black pepper & Parmesan 5/ black truffle 10  
horseradish 3/ blue cheese 5/ sautéed shrimp 15/ main lobster tail mp

**All steaks are served with sauteed mushrooms and choice of potato**

**Filet Mignon** 8oz center cut filet mignon\* 42

**Ribeye** 16oz prime ribeye 45\*

**Cowboy Ribeye** 24oz prime cowboy ribeye \* 57

**NY Strip** 14oz prime New York strip \* 36

**Cheshire Porkchop** 16oz bourbon brined Cheshire bone-in porkchop\* 33

**Baby Back Ribs** chipotle raspberry BBQ/ Debs baked beans/ slaw 33

## Sides

**sautéed forest mushrooms\*** +3

**caramelized brussel sprouts** crispy pork belly/ shallots\* +5/12

**lobster mac n cheese** +8/17

**broccoli salad** red onion/ bacon/ cheddar cheese\* +4/8

**roasted garlic mashed potatoes\*** +4

**asparagus** sautéed or grilled\* +3/6

**sea salt baked potato plain\*** +3

**loaded baked potato** bacon/ cheddar cheese/ chives/ sour cream\* +4/8

**jalapeño popper mac n cheese** +5/10

**Superfood Slaw** +3/6

**Debs smokey baked beans** +3/6

# Entrees

**Summer Seafood Risotto** sweet corn risotto/ seared scallops/ gulf shrimp/ grilled lobster tail\* 52

**Summer Linguini** sautéed shrimp/ cherry tomatoes/ asparagus tips/ roasted corn/ charred red bell peppers/ pesto 29

**Maine lobster ravioli** roasted garlic/ roasted peppers/ broccolini/ mascarpone cream sauce 33

**Grilled BBQ Chicken** bourbon peach BBQ/ broccoli salad/ roasted garlic mashed\* 23

**Roasted Meyer lemon orzo** grilled chicken/ sundried tomatoes/ basil/ white wine 23

**The Bold Wagyu Burger** wagyu beef burger/ lettuce/ tomato/ onion/ ketchup/ mayo/ fries 21

**Luke's Lobster Roll** Maine lump lobster/ Cajun dust/ mayo/ fries 27

Gluten free\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness