

B O L D

american fare

Small Plates

Sesame crusted tuna / spicy mayo/ scallion/ jalapeno/ teriyaki 17

Lamb Lolli Pops / garlic Dijon crust 22

Pan Seared Filet Tips/ black pepper Parmesan butter* 18

Shrimp cocktail/ Jumbo Black Tiger shrimp/ spicy cocktail sauce*19

Lobster Pop Tart lobster/ cream cheese/ chives/ cream cheese/ sweet chili sauce 19

Chicken and Waffles popcorn chicken/ vanilla and pearl sugar waffles/ maple bacon aioli 14

Mussels 1# blue mussels in a spicy white wine tomato sauce/ andouille sausage/ fresh baked sourdough loaf 15

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

Cajun shrimp/ gulf shrimp/ cajun spices/ roasted red bell peppers 16

Soup and Salads

Classic Wedge iceberg/ crispy bacon/ diced tomato/ red onion/ egg/ creamy garlic ranch* 8/14

Harvest Fields/ spinach/baby greens/blue cheese/ cranberries /red onion/ walnuts/ raspberry vinaigrette* 9/18

Creamy classic Caesar/ shaved parmesan/ brioche croutons* 8/14

Lobster and corn chowder* 15

Baked French onion/ provolone/ splash of bourbon/ 10

Fish

New Mexico Barbecued Salmon wild rice pilaf/ seasonal vegetables* 29

Alaskan Halibut hemp seed crusted Alaskan halibut/ creamy pesto sauce/ wild mushroom and black truffle risotto* 42

Grilled swordfish/ maple glazed brussel sprouts/ butternut squash/ andouille sausage* 34

Catch of the day MP

Prime Steaks

Steak Options

garlic herb 3/ black pepper & Parmesan 4/ black truffle 9
horseradish 3/ blue cheese 4/ sautéed shrimp 10/ main lobster tail mp
All steaks come with sauteed mushrooms and choice of baked or mashed potato

30oz Prime tomahawk ribeye* 78

8oz Filet Mignon* 39

16oz Prime Ribeye* 42

24oz Prime Cowboy Ribeye*53

14oz Prime NY Strip* 34

Chefs cut of the week MP

Sides

sautéed forest mushrooms* +3
caramelized brussel sprouts crispy pork belly/ shallots* +5/10
lobster mac n cheese +8/14
roasted garlic mashed potatoes*
asparagus sautéed or grilled*+3/6
sea salt baked potato plain* +3
loaded baked potato whipped butter/ crispy bacon/ cheddar cheese/
chives/ sour cream* +4/8
jalapeño popper mac n cheese +3/6

Entrees

Maine lobster ravioli/ roasted garlic/ mascarpone/ roasted red bell pepper/ brocolini 33

The Bold Wagyu Burger wagyu beef burger/ lettuce/ tomato/ onion/ ketchup/ mayo/ house fries 19

Red Neck surf and turf/ blackened shrimp/ cheddar jalapeno grits/ maple bourbon pork belly/ roasted corn salsa 29

30oz Hickory Smoked Beef Short Rib Blueberry Blue Moon BBQ/ mashed potatoes/ grilled asparagus* 45

Beef Smokinoff/ smoked beef brisket/ creamy mushroom sauce/ parpadelle nest 28

Debs Angus Pot Roast/ Oven roasted Angus boneless short rib/ stout beer/ roasted root vegetables/ mashed potatoes/ crispy onion strings 27

*gluten free