

APPETIZERS

COLOSSAL CRAB CAKE

jumbo lump crab, frisée salad,
roasted lemon aioli

— 27 —

JUMBO SHRIMP COCKTAIL

(GF), poached in pickling spice with cocktail sauce
and lemon

— 25 —

CAULIFLOWER BITES

(VEG+/GF), crispy fried cauliflower florets, rice flour,
General Tso sauce, scallions, sesame

— 18 —

OYSTERS (6)

ask your server about this week's selection
mignonette, cocktail sauce, lemon

— 22 —

SEAFOOD TOWER (SERVES 2-4)

shucked oysters, king crab, jumbo shrimp cocktail, togarashi tuna, lobster crab salad

— 175 —

SOUPS & SALADS

FRENCH ONION SOUP

onion mélange, brandy, wine, prime rib stock,
brioche, gruyère

— 12 —

LOBSTER BISQUE

lobster broth, cognac cream,
lobster salad-topped crostini

— 17 —

MICHIGAN

artisan greens, riesling-poached apple, Michigan
cherries, candied walnuts, pickled red onion, heirloom
carrots, goat cheese, riesling apple vinaigrette

— 18 —

CAESAR

baby romaine, shaved pecorino-romano, focaccia
crostini, classic dressing (white anchovies available)

— 15 —

ADD SALMON

— 22 —

ADD SEARED SHRIMP

— 20 —

ADD GRILLED CHICKEN

— 16 —

DRESSINGS

buttermilk ranch, honey mustard, wild raspberry vinaigrette, bleu cheese, riesling apple vinaigrette

VEG = VEGETARIAN VEG+ = VEGAN GF = GLUTEN FREE

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VAL 021426

STEAKS & CHOPS

Certified Angus Beef®

PRIME TOMAHAWK BONE-IN RIBEYE

36oz

— 185 —

Certified Angus Beef®

BARREL CUT FILET MIGNON

6oz

— 55 —

10oz

— 85 —

Certified Angus Beef®

NEW YORK STRIP

14oz

— 72 —

Certified Angus Beef®

{ SURF AND TURF }

6oz lobster tail and 6oz filet mignon

— 87 —

Certified Angus Beef®

RIBEYE

16oz

— 68 —

RACK OF LAMB

grilled, rosemary, garlic, cabernet demi-glace

— 83 —

TEMPERATURE GUIDE

RARE cool red center | MEDIUM RARE warm red center | MEDIUM warm pink center

MEDIUM WELL slight pink center | WELL no pink, cooked throughout

..... prepared with Revel Steak seasoning rub and garnished with bourbon-spiked cipollini onions

ENTRÉES

OVEN ROASTED SALMON

beurre blanc with capers and herbs,
whipped garlic potatoes, haricots verts

— 52 —

SHORT RIB PAPPARDELLE

braised beef short, chef's mushroom, sauce Diane, garlic
herb pasta, pecorino-romano

— 55 —

MOROCCAN GRILLED CHICKEN

Greek yogurt marinated, sauce chermoula, asparagus,
saffron rice with almonds and cherries

— 42 —

SEARED SEA BASS

carrot-ginger purée, broccolini, king trumpet mushrooms,
coconut nage

— 52 —

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SAUCES & ENHANCEMENTS

zip sauce	4	roasted garlic butter	4
{ cabernet demi-glace }	4	oscar - crab, asparagus, béarnaise	22
chermoula	4	6oz broiled lobster tail	38
béarnaise	4		

SIDES

Lobster Mac & Cheese	33	Saffron Rice	12
Baked Mac & Cheese	16	<i>with almonds and cherries</i>	
Four Cheese Scalloped Potatoes <i>gruyère, white cheddar, mozzarella, parmesan, cream</i>	14	Creamed Spinach	12
Whipped Potatoes	12	Chef's Selection of Mushrooms <i>olive oil, parsley, garlic</i>	16
Pub Fries <i>truffle parmesan or house seasoned</i>	10	Bourbon-Spiked Cipollini Onions	12
Baked Russet Potato <i>butter, sour cream, chives cheddar and bacon (upon request)</i> <i>add braised beef short rib</i>	12 15	Balsamic Roasted Brussels Sprouts <i>applewood smoked bacon upon request</i>	14
		Roasted Asparagus <i>blistered tomatoes</i>	14

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VALENTINE'S DESSERTS

CRÈME BRÛLÉE

fresh berries

— 14 —

CHOCOLATE ESPRESSO LAYER CAKE

raspberry chocolate ganache

— 15 —

CARROT CAKE

cream cheese icing

— 14 —

CHEESECAKE

seasonal

— 14 —

WARM CHOCOLATE CHIP COOKIES (3)

— 12 —

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