

# 129 CENTER CUT

## APPETIZERS

- Scallops**..... 15  
*Seared, carrot purée, orange segments, fennel*
- Yellowfin Tuna Tartare** ..... 13  
*Avocado, cilantro, soy, citrus vinaigrette, crackers*
- Jumbo Lump Crab Cakes** ..... 15  
*Seared, baby arugula, roasted red pepper aioli*
- Oysters On The Half Shell**..... 2.75ea  
*Cocktail, mignonette, lemon wedges*
- Hummus** ..... 10  
*Blended chickpeas, lemon zest, roasted garlic grilled pita bread, vegetable sticks*
- Warmed Goat Cheese** ..... 11  
*Roasted garlic tomato sauce, grilled baguette, basil*
- Jumbo Shrimp Cocktail** ..... 15  
*5 shrimp, lemon wedges, cocktail sauce*
- Calamari** ..... 13  
*Crispy, lemon wedges, marinara, parsley*
- Wood Fired Stuffed Mushrooms** ..... 11  
*Wild mushrooms, house made mild sausage, grated Pecorino, chives*
- Bruschetta** ..... 10  
*Vine ripened tomatoes, fresh basil, extra virgin olive oil, grated Parmesan, balsamic reduction*

## CHARCUTERIE & CHEESE

- Charcuterie** ..... 19  
*Foie gras mousse, prosciutto, Chefs selection, mustard, toast points, pickled red onion, fig jam & crackers*
- Cheese Plate**..... 17  
*Stilton blue, Taleggio, Chefs selection, grapes, toast points, crackers, fig jam, apples, dried cranberries*

## SOUPS

- Baked French Onion**..... 6
- Lobster Bisque**..... 8
- Soup Du Jour**..... 4

## SALADS

- Caesar** ..... 7/13  
*Romaine, crouton, Parmesan, white anchovies*
- Beet**..... 7/13  
*Red & golden beets, goat cheese, hazel nuts, frisee*
- Sicilian**..... 8/15  
*Baby field greens, almonds, Parmesan rusks, prosciutto, whole grain mustard vinaigrette*
- Cobb Salad**..... 8/15  
*Grilled chicken, smoked bacon, shredded egg, romaine, blue cheese crumbles, tomatoes, avocado*
- Family Style**..... 21  
*Any of our salads, serves 2-3*
- Wedge Salad** ..... 6/11  
*Crumbled blue cheese dressing, chopped bacon, diced tomatoes*
- Caprese** ..... 7/14  
*Sliced mozzarella, vine ripened tomatoes, fresh basil, balsamic reduction, extra virgin olive oil*
- Additions**  
*Steak 7, chicken 4, shrimp 7, salmon 6*

## WOOD FIRED PIZZAS

- Margherita**..... 13  
*Fresh mozzarella, tomatoes, basil, olive oil*
- Italian**..... 15  
*Prosciutto, caciocavallo, arugula, balsamic reduction*
- Barbeque Chicken** ..... 13  
*Chicken, BBQ sauce, red onion*
- Smoked Cheese, Sausage or Pepperoni**.. 13
- Tarte Flambe** ..... 15  
*Slab bacon, crème fraîche, Spanish onion, Gruyère*
- Spicy Soppresata**..... 13  
*Soppresata, banana peppers, tomato sauce, pepperoni*
- Mediterranean**..... 13  
*Feta cheese, spinach, tomato sauce, olives, garlic*
- Fire Roasted Vegetable** ..... 13  
*Mushroom, caciocavallo, zucchini, bell pepper, Kalamata olive*
- Smoked Salmon**..... 15  
*Basil pesto, crème fraîche, cherry tomatoes, smoked salmon, fresh mozzarella, shaved red onion*
- Chicago Style Sausage** ..... 13  
*House made giardiniera, mild sausage, roasted tomato sauce, provolone*

## PASTAS

**Fettuccini Alfredo** ..... 17  
*Roasted garlic cream sauce, butter, Parmesan*

**Ziti Bolognese** ..... 19  
*Red wine tomato meat sauce, spicy sausage, pepperoni, ground beef & pork, pecorino*

### Additions

*Steak 7, chicken 4, shrimp 7, salmon 6*

**Lobster Macaroni And Cheese**..... 21  
*Lobster, aged cheddar cheese sauce, toasted butter bread crumbs*

**Farfalle Primavera** ..... 17  
*Cherry tomatoes, bell peppers, broccoli florets, mushrooms and basil pesto*

## SIGNATURE ENTRÉES

**Seasonal Fish** ..... Market Price

**Salmon**..... 25  
*Grilled, zucchini, squash, dill, red pepper coulis*

**Yellowfin Tuna** ..... 29  
*Seared, sugar snap peas, red onion, Wasabi, yuzu*

**Lobster Tail** ..... 33  
*Half pound butter poached tail, Yukon potatoes, asparagus, drawn butter*

**Amish Chicken** ..... 23  
*Seared chicken breast, Parmesan rice, wild mushrooms, chicken jus*

**Chicken Piccata** ..... 21  
*Seared chicken breasts, butter, lemon, shallots, garlic, capers, yukon gold mashed potatoes, sautéed spinach*

## STEAKS & CHOPS

*Center Cut Steaks are char grilled, and cut from a 25 day wet aging process. Steaks & Chops are served with our steak house side salad and daily fresh side of Yukon gold mashed potatoes, vegetable and house made red wine demi glace.*

**6oz Filet Mignon** ..... 29

**9oz Filet Mignon** ..... 35

**10oz Wagyu Top Sirloin Steak** ..... 23

**12oz New York Strip Steak** ..... 29

**16oz Bone In Prime Rib Eye**..... 39

**13oz Argentinian Skirt Steak**..... 27

**Add Tail** ..... 17  
*6oz Maine Lobster tail*

**16oz Double Bone In Pork Chop** ..... 23  
*Seared, caramelized apples, mustard, bacon, kale*

**Australian Rack Of Lamb**..... 31  
*Grilled, fingerlings, creamed leeks, mint*

*Steak additions* ..... 3  
*blue cheese crumbles, peppercorn crusted, caramelized onions, sautéed mushrooms, horseradish crust.*

## SIDES

**Roasted Mushrooms**..... 5

**Creamed Spinach** ..... 5

**Baked Potato** ..... 4

**Fries** ..... 3

**Broccolini** ..... 5

**Brussels Sprouts** ..... 5

**Yukon Gold Mashed Potatoes**..... 5

**Grilled Asparagus**..... 5

## BURGERS & SANDWICHES

**Prime Cheese Burger** ..... 13  
*Grilled 8oz prime burger, American cheese, toasted brioche bun, lettuce, tomato, onion, pickle*

**Kobe Burger**..... 15  
*Smoked cheddar, caramelized onions, giardiniera*

**Bison Burger** ..... 15  
*Aged manchego, pickled red onion, dijonnaise*

**Crimini And Gruyère** ..... 13  
*Roasted mushrooms, aged Gruyère, truffle aioli*

**Lobster Roll** ..... 15  
*Butter toasted English roll, chilled lobster salad, fresh tarragon*

**Chicken Sandwich**..... 13  
*Grilled chicken, toasted brioche bun, lettuce, tomato, onion, pickle*

**Wagyu Steak Sandwich** ..... 15  
*Grilled steak, French bread, roasted garlic butter*

*Burgers & Sandwiches come with fries or chefs selection vegetable.*

### Additions

*American, cheddar, Swiss 1*

*Mushrooms, caramelized onions, over easy egg 2*

*Bacon, blue cheese, avocado 3*