

THE NEW STANDARD
BENCHMARK
 RESTAURANT

DINNER MENU

APPETIZER

| | |
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| Whipped Feta Garlic Ciabatta Marinated Vegetables | 14 |
| Yukon Gold Pierogies Andouille Sausage Braised Cabbage Stone Ground Mustard Cream | 20 |
| Applewood Smoked Thick Cut Bacon Vermont Maple Syrup | 15 |
| Tuna Tartare* Avocado Watercress Fried Wontons Soy | 20 |
| Fried Shrimp Lemon Caper Aioli Arugula & Herb Salad Lemon Vinaigrette | 18 |
| Prime Tenderloin Carpaccio* Black Truffle Aioli Arugula Capers | 23 |

SOUP & SALAD

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|---|----|
| New England Clam Chowder Oyster Crackers Chili Oil | 11 |
| Classic French Onion Gruyere & Emmental Cheese | 12 |
| Traditional Caesar Salad | 9 |
| House Salad Buttermilk Balsamic Crispy Onion Asiago Tomato Carrot | 9 |
| Wedge Salad Bleu Cheese Bacon Tomato Shallot Avocado | 9 |
| Autumn Salad Spring Mix Roasted Butternut Squash Feta Pepitas Cranberry Bacon Maple Soy Vinaigrette | 18 |
| Steak Salad Arugula Bleu Cheese Tomato Roasted Red Pepper Asparagus Grilled Scallion Vinaigrette | 28 |

SIDES

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| Grilled Broccoli w/ Caesar Aioli | 9 |
| Grilled Jumbo Asparagus | 9 |
| Crispy Brussels Sprouts w/ Honey Balsamic | 8 |
| Corn Bread w/ Brown Butter & Honey | 8 |
| Parmesan & Herb Hand-Cut Fries | 7 |
| Twice Baked Potato w/ Bacon & Cheese | 9 |
| Mashed Yukon Gold Potatoes | 8 |

ENTREE

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| Stuffed Chicken Goat Cheese Pancetta Mashed Potatoes Brussels Sprouts | 26 |
| 12 oz. Veal Chop Breaded & Pan Fried Tomato Sauce Mozzarella Spaghetti | 54 |
| Butternut Squash Ravioli Brown Butter Broccoli Sage | 24 |
| Wagyu Burger White American Cheddar Carmelized Onions Remoulade | 19 |
| Rack of Lamb New Zealand Rack of Lamb Veal Demi Glace Mashed Potatoes Broccoli | 40 |

SEAFOOD

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| Grilled Salmon Black Truffle Bearnaise Mashed Potatoes Asparagus | 34 |
| Ahi Tuna Black Peppercorn Cognac Cream Broccoli Mashed Potatoes | 38 |
| Seared Sea Scallops Red Wine Braised Grapes Pork Belly Celery Root Puree | 39 |
| Jerk Grilled Swordfish Autumn Chutney Carrot Ginger Puree Broccoli | 32 |
| Halibut Horseradish Crust Garlic Spinach Mashed Potatoes Lemon Beurre Blanc | 42 |

STEAK *Certified Angus Beef®*

All of our steaks are seared and lovingly basted with butter & herbs and served over demi

| CHOICE | | PRIME | |
|------------------|----|------------------------------|----|
| 6 oz. Filet* | 39 | 10 oz. Filet* | 74 |
| 16 oz. Ribeye* | 52 | 14 oz. Niman Ranch NY Strip* | 69 |
| 12 oz. NY Strip* | 45 | 24 oz. Niman Cowboy Ribeye* | 90 |

SURF & TURF FOR 2* 200

36 oz. Prime Dry-Aged American Wagyu Tomahawk Ribeye & 10 oz Lobster Tail

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|-------------------------|---|----------------------|----|
| ADD ON | | Creamy Horseradish | 3 |
| Caramelized Onions | 5 | Maytag Bleu Cheese | 4 |
| Sliced Mushroom Blend | 8 | Scallop | 8 |
| Korean Steak Butter | 2 | Jumbo Grilled Shrimp | 4 |
| Black Truffle Bearnaise | 4 | 10 oz. Lobster Tail | 50 |

CHEF'S WAY 30

Butter Poached King Crab | Korean Steak Butter | Black Truffle Bearnaise | Asparagus