



RENDER

meat & potatoes

APPETIZERS

Mussels 16

tomato curry broth, crostini, parsley

Salmon Carpaccio 16

smoked salmon, mandarins, mixed greens, pickled ginger, jalapeno and cilantro vinaigrette

3 Oysters 9

on the half shell with mignonette

Lobster Salad 16

with lemon and crostini

Scallops of the day

Pork Belly Burnt Ends 15

Mediterranean Platter 18

hummus, falafel, cucumber-tomato salad, feta, olives, pita

SOUP & SALADS

Caesar Salad 10

grilled romaine, parmasean crisps, greek yogurt caesar dressing house made croutons, add chicken +4 add shrimp +6

Strawberry Beet Salad 10

mixed greens, goat cheese, candied almonds, strawberry, beets, white balsamic dressing

Onion Soup Gratinee 8

SIDES

(all sides serve 2)

Truffle Frites 10

Mashed Potatoes 10

Cucumber & Tomato Salad 10

Sauteed Vegetables 10

broccoli, cauliflower, carrot, garlic mushrooms

STEAKS

8oz Filet 38

14oz Dry-Aged Bone-in Ribeye 54

14oz NY Strip 45

14oz Porterhouse 42

10oz Flank 24

STYLES & SAUCES

Salt and Pepper

Au Poivre +2

Bearnaise +2

Oyster Mushroom Steak Sauce +4

Lobster Salad +10

NOT STEAKS

Bone-in Pork Chop 30

sweet and sour bell peppers, shallots, basil, yukon potatoes

Roasted Chicken 27

fennel, red pepper ragout, sweet peas, mashed potatoes

Market Fish

Seafood Linguine 37

white wine, anchovy butter, tomato, mussels, scallop, shrim

Tofu 22

black rice, vegetables glazed with dijon

Burger 16

house-ground brisket, brioche bun, cheddar, lettuce, tomato garlic aioli, frites

add sauteed sweet and sour bell peppers +2

add egg +2

DESSERTS

Ask your server about today's desserts!

Please tell your server about allergies or dietary restrictions, not all ingredients are listed. Consuming raw or undercooked seafood, meats, or eggs may increase your risk of food born illness.