
BAR MENU

GULF SHRIMP COCKTAIL
CLASSIC HORSERADISH COCKTAIL SAUCE
TWENTY-FOUR

SALT & PEPPER CALAMARI
1000 ISLAND SAUCE DIP, LEMON
NINETEEN

CHILLED MAINE LOBSTER COCKTAIL
HALF LOBSTER, FINE HERBED AIOLI
TWENTY-NINE

SHELLFISH PLATTER

GULF SHRIMP, OYSTERS, MAINE LOBSTER,
JUMBO LUMP CRAB & ALASKAN CRAB LEGS

SINGLE \$35 OR DOUBLE \$65

ADD WALDORF ASTORIA PRIVATE LABEL CAVIAR
GOLD SELECTION CAVIAR \$100
PLATINUM SELECTION CAVIAR \$130

YELLOW FIN AHI TUNA TARTARE
RHUBARB, LOTUS ROOT, ORANGE AIOLI
MINUS 8 GASTRIQUE & SEA SALT CRACKERS
TWENTY FOUR

ANGUS BEEF & FOIE GRAS SLIDERS
CARAMELIZED ONIONS & RED WINE JUS
TWENTY-THREE

STEAKHOUSE BURGER
CHEDDAR CHEESE & BACON
PARMESAN TRUFFLE FRIES
TWENTY-SIX

BLACK ANGUS FILET MIGNON
10 OZ.
FIFTY

STEAKS ON STEAKS
PETIT FILET MIGNON, BEEFSTEAK
TOMATOES, MAYTAG BLUE CHEESE
5 OZ.
FORTY-SIX

PRIME NEW YORK STRIP
DRY-AGED 28 -DAYS
14 OZ.
FIFTY-SEVEN

BROILED HALF CHICKEN
SAGE BECHAMEL RUB
CHICKEN JUS
THIRTY-SIX

“ORA KING”
NEW ZEALAND SALMON
CAPERS & LEMON BUTTER
THIRTY-EIGHT

SIDES

FOURTEEN

LOBSTER MAC N' CHEESE

PARMESAN TRUFFLE FRIES

TWELVE

BUTTERMILK BATTERED ONION RINGS

BUTTERED MASHED POTATOES

FULLY LOADED BAKED POTATO

AU GRATIN POTATOES

BULL & BEAR FRENCH FRIES

SIDE SALAD

PORT & SHERRY

Royal Porto 40	50	Cockburns LBV	18
Noval 40	55	Grahams Ruby	18
Fonseca Bin 27	21	Six Grapes	18

AFTER DINNER DRINKS

Courvoisier XO	42	Gabriel	28
Courvoisier VSOP	21	Martel Cordon Bleu	42
Hennessey XO	42	Larressingle	21
Hennessey VSOP	28	Calvados	17
Hennessey Paradis	165	Nonio Grappa	18
Hennessey Black	19	Morolo Grappa	18
Remy Martin XO	65	Poli Grappa	18

DESSERT WINES

Ferrari Carano Black Muscat "Eldorado Noir", Russian
River Valley 2009

~20~

Chateau des Palmiers Sauternes, Bordeaux, France 2008

~17~

Paul Jaboulet Muscat de Beaumes-de-Venise 2007

~17~

Iniskillin Ice Wine, Ontario VQA 2007

~28~

Far Niente "Dolce Late Harvest", Napa 2006

~28~

Chateau d' Yquem Sauternes, Bordeaux, France 2005

~1200~