

TO BEGIN

FRITO MISTO 16.

calamari, shrimp, scallops, vinegar peppers, zucchini, spicy marinara, smoked cherry pepper aioli

CHARRED OCTOPUS 16.

lemon, garlic, oregano, xerez vinegar, celery leaves, grilled baguette, romesco

SURF & TURF TEMPURA ROLL 18.

beef tenderloin, lobster, cream cheese, scallions, sweet soy, chili wasabi aioli

BEEF CARPACCIO 21.

arugula, lemon, caper, red onion, olive oil, truffle oil, shaved parmesan

POACHED JUMBO SHRIMP 18.

cocktail sauce, fresh tomato, horseradish salsa

BLUE CRAB COCKTAIL 19.

petite lettuce, radish, remoulade

OYSTERS ON THE HALF SHELL

Market Price

BACON STEAK 14.

cipollini onion, bourbon vanilla butter

7 HOUR CHERRY PEPPER PORK 16.

fresh fried chips, pepper jack cheese

SEAFOOD TOWER

1 1/2 lbs. maine lobster, jumbo shrimp, colossal crab, king crab legs, oyster on the half shell, calamari & scungilli salad

the derby 90 • serves two / the travers 170 • serves 4

chili remoulade | cocktail sauce | mignonette | watermelon ceviche

SOUPS & SALADS

SMOKED SEAFOOD CHOWDER 14.

smoked shrimp, mussels, scallops, clams, sweet corn

3 x 3 FRENCH ONION 12.

provolone, gruyere, gouda, red onion, leek, vidalia onion, garlic crouton

STEAK HOUSE ICEBERG WEDGE 14.

heirloom tomatoes, gorgonzola cheese, applewood smoked bacon, fried onion ring, shaved red onion, chives, blue cheese dressing

CAESAR SALAD 10./12.

white anchovy, shaved parmesan, foccacia croutons

PRIME CHOP 14.

chopped iceberg, romaine, avocado, tomato, cucumber, red onion, fried buttermilk onion, blue cheese crumbles, white balsamic vinaigrette

STEAKS

IOWA PREMIUM 35 DAY AGED BLACK ANGUS

PRIME NY STRIP **52.**
14 OZ

PRIME BONE IN FILET **54.**
14 OZ

PRIME COWBOY **52.**
22 OZ

FILET MIGNON **45.**
9 OZ

THE AMERICAN CUTS FOR TWO

35 DAY AGED PRIME TOMAHAWK **99.**
32 OZ

35 DAY AGED PRIME PORTERHOUSE **115.**
36 OZ

ADD ON

8 OZ LOBSTER TAIL **29.**

SAUCES

béarnaise 3.
creamy horseradish 3.
chimichurri 3.
green peppercorn 3.
spicy pebre 3.

BUTTERS

red wine foie gras 5.
black truffle 5.
gorgonzola bacon 3.

TOPPERS

fried organic egg 3.
sauteed foie gras 15.
summer truffles 15.
chatham blue cheese 7.

All of our beef is corn fed, hand selected, black Angus from Iowa Premium, a company that specializes in the farming of the most high-quality USDA Prime Black Angus beef in The United States.

NOT STEAK

SEABASS **44.**

fingerling potatoes,
asparagus tip and fava bean sauté,
lobster creamed leeks,
pinot noir reduction

SALMON **29.**

miso, cucumber, radish, lime, ginger

TRUFFLE FETTUCCINE **22./29.**

truffle oil, wild mushroom cream,
pecorino, shaved black truffle

CHICKEN AND SAUSAGE **28.**

Italian sausage, peppers, tomato,
cipollini onion, garlic, pasta sheet,
tomato butter

SIDES

CREAMED SPINACH **11.**

garlic, pecorino, fried shallots

ROASTED ACORN SQUASH **9.**

maple, cinnamon butter, thyme

JALAPENO CREAMED CORN **9.**

truffle oil, pangrattato

ROASTED MUSHROOMS AND CIPOLLINI ONIONS **9.**

ASPARAGUS **11.**

truffled pecorino cheese

STEAK FRIES **14.**

parsley, chipotle mayo

GARLIC MASHED POTATOES **10.**

chives

BLACK PEPPER POTATO LATKES **10.**

house made apple sauce, scallion, sour cream

SALT BAKED LOADED POTATO **10.**

crème fraîche, scallion, aged cheddar, bacon