



# APPETIZERS

<b>Char-grilled King Crab</b> <i>Preserved lemon butter</i>	20
<b>Fire Stack</b> <i>Gulf shrimp, jumbo lump crab cake, fried green tomato</i>	17
<b>Fried Green Tomatoes</b> <i>Crawfish tasso beurre blanc</i>	8
<b>Buttermilk-Fried Quail</b> <i>Belgian waffles, maple syrup</i>	16
<b>Baked Brie</b> <i>Puff pastry, dried cherries, toasted almonds, apple jelly, honey</i>	13

# SOUPS & SALADS

**Lobster Bisque** 10

**French Onion** 8

<b>Baby Kale Salad</b> <i>Poached figs, shaved prosciutto, candied walnuts, balsamic vinaigrette</i>	7
<b>Roasted Beet Salad</b> <i>Salt-roasted red and golden beets, goat cheese, basil vinaigrette</i>	6
<b>Wind Creek Wedge</b> <i>Baby iceberg, shaved red onion, applewood smoked bacon, bleu cheese, grape tomato, hardboiled egg, and buttermilk dressing</i>	7
<b>Baby Spinach Salad</b> <i>Bacon vinaigrette, bleu cheese, shaved red onion, toasted pecans</i>	6

# SEAFOOD SELECTIONS

<b>One Pound Maine Lobster Tail</b> <i>Drawn butter</i>	Market Price
<b>Seafood "Pot Pie"</b> <i>Lobster, shrimp, scallop, crab, salmon, puff pastry crust</i>	30
<b>Cedar Plank Atlantic Salmon</b> <i>Roasted parsnips and carrots, chipotle lime glaze</i>	24
<b>Fish of the Day</b> <i>Grilled, seared or blackened with lemon beurre blanc</i>	Market Price

# CHEF'S SPECIALS

<b>Herb-Crusted Pork Loin</b> <i>Cider-braised quince, homemade steak sauce</i>	26
<b>Seared Filet Tips</b> <i>Roasted potatoes, asparagus, bordelaise</i>	23
<b>Bacon Wrapped Twin Filet Mignon</b> <i>Jumbo lump crab meat, béarnaise</i>	32
<b>Smoked Rack of Lamb</b> <i>Cherry lamb reduction</i>	36
<b>Duck Two Ways</b> <i>Confit leg quarter, pan-roasted breast, red currant jus</i>	24







# STEAKHOUSE CUTS

*All steaks are broiled to your specifications and topped with Maître d'Hotel Butter.*

<b>6 oz. Petite Filet Mignon</b>	37	<b>9 oz. Filet Mignon</b>	45
<b>12 oz. Prime Rib</b>	37	<b>16 oz. Prime Rib</b>	43
<b>14 oz. Grass-Fed Ribeye</b>	43	<b>12 oz. 60-Day Aged Ribeye</b>	56
<b>14 oz. New York Strip</b>	48		

# ACCOMPANIMENTS

<b>Bordelaise</b>	5
<b>Au Poivre</b>	6
<b>Black and Bleu</b>	7
<b>Crab Oscar</b>	12
<b>Grilled Prawns</b>	14
<b>Homemade Steak Sauce</b>	4

# SIDES

<b>Baked or Mashed Potato</b>	6	<b>Roasted Mushrooms</b>	6
<b>Grilled Asparagus</b>	6	<b>Root Vegetable Au Gratin</b>	6
<b>Sauteéd Broccolini</b>	6	<b>Sweet Potato Casserole</b>	6

# DESSERTS

<b>Lemon Meringue</b> <i>Lemon curd filling, graham cracker crust, Italian meringue</i>	9
<b>Brown Butter Cake</b> <i>Blueberry compote, buttermilk ice cream</i>	9
<b>New York Cheesecake</b> <i>Fresh berries, Chantilly cream</i>	9
<b>Duo of Crème Brûlée</b> <i>Vanilla bean and dark chocolate</i>	9

*An automatic gratuity of 18% will be added to parties of six or more.*

