

Providence, Rhode Island

April Local Selects

Wine

BY YOUR WINE MANAGER



Starters

COLD

HOUSEMADE BURRATA WITH PROSCIUTTO | **14**

BEEF CARPACCIO* | **18**

AHI TUNA POKE* | **19**

HOT

FRENCH ONION SOUP | **14**

MAPLE GLAZED SLAB-CUT BACON | **18**

CRAB CAKES | **21**

SWEET CHILE CALAMARI | **18**

On Ice

SHRIMP COCKTAIL | **21**

CHILLED SEAFOOD TOWER* | **70 / 140**
colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails



Salads

SEASONAL SALAD | **12**

candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

WEDGE SALAD | **12**

seasoned bacon, tomatoes, crumbled gorgonzola, onion, danish blue cheese dressing

CAESAR SALAD | **12**

hearts of romaine, parmesan, fried capers, crisp prosciutto chip

Signature Steaks

Served with a choice of our signature butters: béarnaise, smoked chile, herbed horseradish

Classic Cuts

FILET MIGNON*
8 OZ | **46** OR 12 OZ | **53**

BONE-IN FILET MIGNON*
14 OZ | **63**

CERTIFIED ANGUS BEEF RIBEYE*
14 OZ | **51**

Specialty Cuts

PRIME BONE-IN RIBEYE*
20 OZ | **58**

PRIME DRY-AGED RIBEYE*
16 OZ | **64**

PRIME NEW YORK STRIP*
14 OZ | **55**

Over the Top

DIABLO SHRIMP | **14**
baked with a spicy barbeque butter sauce

JUMBO LUMP CRABMEAT | **13**
oscar style with béarnaise sauce

TRUFFLE-POACHED LOBSTER* | **18**
with béarnaise sauce and caviar

Beyond Steak

DOUBLE BREAST OF CHICKEN | **38**

all-natural, roasted, white wine, mushroom, leek and thyme sauce

DOUBLE-THICK PORK RIB CHOP | **41**

julienne of apples and jicama, apple cider and creole-mustard glaze

BARBECUE SCOTTISH SALMON FILLET | **45**

beech mushrooms, barbecue glaze

MISO GLAZED CHILEAN SEA BASS | **47**

sautéed with sesame-orange spinach and arugula, pickled red onion

COLOSSAL COLD WATER KING CRAB LEGS | **84**

with crab nectar

SEASONAL FEATURED LOBSTER TAILS | **57**

with drawn butter

Sides

POTATOES

FLEMING'S POTATOES | **13**

BAKED POTATO PLAIN OR LOADED | **12**

YUKON GOLD MASHED POTATOES | **12**

VEGETABLES

SAUTÉED MUSHROOMS | **13**

CREAMED SPINACH | **12**

SIGNATURE ONION RINGS | **11**

CRISPY BRUSSELS SPROUTS & BACON | **13**

GRILLED HIGH COUNTRY ASPARAGUS | **14**

PASTA

CHIPOTLE CHEDDAR MACARONI & CHEESE | **12**

We offer Acqua Panna Natural Spring Water & San Pellegrino Natural Sparkling Water.

Before placing your order, please inform your Server if anyone in your party has a food allergy

* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions: these items may contain raw or undercooked ingredients