

PERENNIAL



SMALL PLATES

GULF SHRIMP

*parmesan pain perdu,
scampi butter*

15

SEARED TUNA

*furikake incrusted,
citrus soy dipping sauce*

16

FRIED LOBSTER TAIL

*honey butter, lemon &
lavender salt*

22

BRICK OVEN ROASTED BRIE

*seasonal preserves, spiced cashew,
cunninghams baguette*

12

OYSTERS ON THE HALF SHELL

*seasonal mignonette,
malted cocktail*

22

FRIED BRUSSELS SPROUTS

chili vinaigrette

11

SOUPS & SALADS

PUMPKIN CIDER SOUP

*bourbon meringue crisps,
toasted pepitas*

13

BRAISED BEET SALAD

*pomegranate, citrus segments,
tarragon vinaigrette, goat cheese*

12

CAESAR SALAD

*gem lettuce, torn croutons,
parmesan*

10

HONEY CRISP SALAD

*cashew butter, dried cherry,
raisins, thai basil, toasted cashews*

12

STEAKS & CHOPS

USDA BLACK ANGUS PRIME STEAKS | CHOICE OF SAUCE

8oz FILET MIGNON 49

12oz BONE-IN FILET MIGNON 53

12oz NEW YORK STRIP 61

14oz COWGIRL RIBEYE 64

RACK OF LAMB 54

SAUCES | 3

HOUSE STEAK SAUCE

CHIMICHURRI

BÉARNAISE

TIGER SAUCE

ACCOUTREMENTS

BLUE CRAB 15 AU POIVRE CRUST. 4

CRAB OSCAR 19 BLACK TRUFFLE BUTTER . . . 12

HALF MAINE LOBSTER 18

SIDES

MEDITERRANEAN ROASTED CARROTS *crème fraîche* 8

CHARRED BROCCOLI *cured egg yolk, parmesan* 10

FRIES *roasted garlic mayonnaise* 6

WHIPPED YUKON GOLD POTATOES 8

BLUE CRAB FRIED RICE 12

WHITE SWEET POTATO PURÉE 8

FROM THE SEA

BRONZINO

*mint pesto, crème fraîche,
mediterranean roasted carrots*

32

BRICK OVEN ROASTED LOBSTER

*wild mushrooms, rosemary crunch,
black garlic béchamel*

MP

CRAB FRA DIAVOLO

fettuccine, jumbo lump crab

39

JUMBO LUMP CRAB CAKE

fries, root vegetable slaw, remoulade

SINGLE 24 DOUBLE 48

SEA SCALLOPS

*maple cured pork confit risotto,
red eye reduction*

38

FROM THE LAND

BLACKENED CHICKEN PENNE

cajun chicken, peas, pine nuts

24

BRAISED BEEF SHORT RIB

*dark soy, white sweet potato,
house kimchi*

29

12oz PORK CHOP

char siu, blue crab fried rice

32

BRICK OVEN ROASTED HALF CHICKEN

*whipped yukon gold potatoes,
pan jus*

29

ROASTED HARISSA CAULIFLOWER

root vegetable hash, chimichurri

26

A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef, and shellfish can be hazardous to your health.