

# PERENNIAL



## SMALL PLATES

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| <p><b>CLAMS CASINO</b><br/><i>smoked bacon, parmesan<br/>bell pepper</i><br/>16</p>                          | <p><b>CARPACCIO</b><br/><i>basil &amp; horseradish aioli<br/>parmesan, fried capers, arugula</i><br/>24</p> |
| <p><b>FRIED LOBSTER TAIL</b><br/><i>honey butter, lemon<br/>lavender salt</i><br/>28</p>                     | <p><b>OYSTERS ON THE HALF SHELL</b><br/><i>seasonal mignonette,<br/>malted cocktail</i><br/>22</p>          |
| <p><b>SPICY TUNA CRUNCH ROLL</b><br/><i>basil horseradish aioli, jalapeño<br/>hibiscus ginger</i><br/>19</p> | <p><b>SHRIMP TOAST</b><br/><i>cunninghams baguette,<br/>chinese mustard vinaigrette</i><br/>17</p>          |
| <p><b>BRICK OVEN BRIE</b><br/><i>apple butter, crispy blueberries,<br/>cunninghams baguette</i><br/>14</p>   |   |

## SOUPS & SALADS

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| <p><b>BEETS</b><br/><i>grapefruit, cucumber, dukkah<br/>spiced yogurt</i><br/>14</p> | <p><b>CAESAR</b><br/><i>gem lettuce, torn croutons,<br/>parmesan</i><br/>12</p>                   |
| <p><b>THAI CRAB SOUP</b><br/><i>coconut milk, chili oil, jumbo lump</i><br/>17</p>   | <p><b>HYBISCUS PLUM</b><br/><i>great hill blue cheese,<br/>candied pecans, spinach</i><br/>15</p> |

## STEAKS & CHOPS

USDA BLACK ANGUS PRIME STEAKS | CHOICE OF SAUCE

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|-------------------------------|----|
| 8oz FILET MIGNON . . . . .    | 58 |
| 8oz WAGYU FLAT IRON . . . . . | 48 |
| 12oz NEW YORK STRIP . . . . . | 65 |
| 14oz COWGIRL RIBEYE . . . . . | 70 |
| RACK OF LAMB . . . . .        | 65 |

### SAUCES | 3

HOUSE STEAK SAUCE  
CHIMICHURRI

BÉARNAISE  
TIGER SAUCE

## ACCOUTREMENTS

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|-----------------------------|---------------------------------|
| BLUE CRAB . . . . . 21      | BLACK TRUFFLE BUTTER . . . . 12 |
| CRAB CAKE . . . . . 28      | GRILLED SHRIMP (3) . . . . . 14 |
| AU POIVRE CRUST . . . . . 4 | GRILLED SALMON . . . . . 21     |

## SIDES

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| <p><b>FRIES</b>.....8<br/><i>roasted garlic aioli</i></p>    | <p><b>CRISPY CAULIFLOWER</b>.....11<br/><i>peanut butter, cashew</i></p> |
| <p><b>BLUE CRAB FRIED RICE</b>.....16</p>                    | <p><b>MAC &amp; CHEESE HASHBROWN</b>...8<br/><i>smoked gouda</i></p>     |
| <p><b>CREAMED SPINACH</b>.....12<br/><i>black garlic</i></p> | <p><b>WHIPPED YUKON POTATOES</b>....8</p>                                |

## FROM THE SEA

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|--|---|
| <p><b>LOBSTER AMERICAINE</b><br/><i>linguini, osetra caviar,<br/>maine lobster</i><br/>60</p>                | <p><b>UTZ CRUSTED HALIBUT</b><br/><i>root vegetable slaw,<br/>chow chow vinaigrette</i><br/>48</p>              |
| <p><b>#1 TUNA</b><br/><i>brussels sprouts, smoked bacon,<br/>spiced yogurt</i><br/>32</p>                    | <p><b>JUMBO LUMP CRAB CAKE</b><br/><i>fries, root vegetable slaw,<br/>remoulade</i><br/>SINGLE 31 DOUBLE 62</p> |
| <p><b>BIG GLORY BAY KING SALMON</b><br/><i>baby kale, bonfire grains,<br/>cider poached pears</i><br/>36</p> | <p><b>CRISPY SKIN BRONZINO</b><br/><i>petite ricotta gnocchi, puttanesca</i><br/>36</p>                         |

## FROM THE LAND

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|--|---|
| <p><b>12oz PORK CHOP</b><br/><i>char siu, blue crab fried rice</i><br/>38</p>                      | <p><b>BRICK OVEN<br/>ROASTED HALF CHICKEN</b><br/><i>whipped yukon potatoes, pan jus</i><br/>32</p> |
| <p><b>SMOKED PUMPKIN RAGU</b><br/><i>spaghetti squash,<br/>roasted maitake</i><br/>26</p>          | <p><b>BOLOGNESE</b><br/><i>beef, pork, parmesan tagliatelle</i><br/>29</p>                          |
| <p><b>DUCK</b><br/><i>smoked gouda mac &amp; cheese hash brown,<br/>stone fruit bbq</i><br/>38</p> |   |