

APPETIZERS

JUMBO SHRIMP COCKTAIL STEAMED WITH FRESH LEMON HOUSE MADE COCKTAIL SAUCE 23.99

POINT JUDITH CRISPY CALAMARI

LIGHTLY DUSTED IN OUR SECRET HOUSE RECIPE ROASTED PEPPER REMOULADE 17.99

BACON WRAPPED SHRIMP BOURBON-CHIPOTLE GLAZE, FRESH BASIL 16.99

BRAISED CHESHIRE PORK BELLY

APPLES, TARRAGON, SCALLION, MUSTARD GLAZE 14.99

ALL-NATURAL CHICKEN WINGS CRISPY, HOUSE-MADE SAUCE 6CT 10.99

SMOKED BURRATA HEIRLOOM TOMATO, BASIL, OLIVE OIL, BALSAMIC GLAZE 15.99

> FRIED LOBSTER SWEET THAI CHILI 24.99

FRENCH ONION SOUP

PROVOLONE, TOAST 9.99

CHEDDAR BRIOCHE ROLLS SERVED WITH WHIPPED BUTTER 4CT 4.99

SALADS

ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING 14.99 ADD CHICKEN \$9, SALMON \$12, STEAK \$14

HOUSE GORGONZOLA

MIXED GREENS, TOMATO, ONION, GORGONZOLA CHEESE, GREEK VINAIGRETTE 14.99 ADD CHICKEN \$9, SALMON \$12, STEAK \$14

SIGNATURE ROASTED BEET SALAD

HERB & CUCUMBER YOGURT, PISTACHIO, PICKLED ONION, ARUGULA, FRESH DILL 20.99 add chicken \$9, salmon \$12 or steak \$14

ASIAN THAI CHICKEN SALAD ★

CHOPPED ROMAINE, CARROTS, CABBAGE, GREEN ONION, CILANTRO, GINGER PEANUT DRESSING 22.99 SUBSTITUTE SALMON \$12 OR STEAK \$14

WALDORF SALAD

CHICKEN SALAD, DRIED CRANBERRY, WALNUTS, ROMAINE 17.99

SIDES

PREMIUM

GOURMET MAC & CHEESE 15.99

STREET CORN "OFF THE COB" 7.99

ROASTED MUSHROOMS ★ 9.99

SPINACH VICTORIA 4.99 Baked Cheesy Spinach PREMIUM IDAHO BAKED POTATO 8.99 MASHED POTATOES 5.99 ALL NATURAL FRIES 8.99 BLACK RADISH SLAW 4.99 BLACK RICE 4.99 STEAKS

100% Wet-Aged Angus Beef Choice of Baked Potato, Fries, Mashed Potato, Black Rice, Black Radish Slaw or Spinach Victoria

tomahawk steak ★

A BLUDGEONED OF BEEF! AGED ANGUS 380Z LONGBONE RIBEYE 115.99

COWBOY BONE-IN RIBEYE STEAK PORTABELLA DEMI GLACE 220Z 64.99

> DELMONICO BONELESS RIBEYE 1402 47.99

> > FILET MIGNON 80Z 44.99 120Z 59.99

NEW YORK STRIP 1202 44.99

STEAK & SHRIMP SLICED BEEF TENDERLOIN, BACON WRAPPED SHRIMP, BOURBON CHIPOTLE GLAZE 38.99

STEAK & LOBSTER SLICED BEEF TENDERLOIN & COLD WATER LOBSTER TAIL 47.99

ADD A CAESAR OR GORGONZOLA SALAD \$7.99

KOREAN STYLE WAGYU BEEF ★ HOUSE KIMCHI, KOREAN CHILI BROTH, BLACK RICE 34.99

DOUBLE CUT GRILLED PORK CHOP CREAMED LEEKS, MUSTARD GLAZE 31.99

ALL-NATURAL CHESHIRE BABY BACKS BLACKBERRY CHIPOTLE GLAZE, BLACK RADISH SLAW 29.99

> FISH OF THE DAY CHEF CREATIVELY PREPARED MKT

PAN SEARED ORGANIC SALMON SOUTHERN BOURBON GLAZE MKT

MARGARITA GARLIC SHRIMP TEQUILA LIME SAUCE, BLACK RICE, BLACK RADISH SLAW 27.99

FRISCO CHICKEN PEPPERS, ONIONS, CHIPOTLE CHEESE, BLACK RICE 24.99

LEWIS PRIME BURGER PRIME HOUSE BLENDED GROUND BEEF (100Z), WHITE CHEDDAR, THICK CUT BACON, FRIED EGG, TRUFFLE AIOLI, SERVED WITH FRIES 23.99

AMERICAN WAGYU STEAK PHILLY PEPPERS, ONIONS, WHITE AMERICAN CHEESE, SERVED WITH FRIES 29.99



COLD WATER LOBSTER TAIL MKT BACON WRAPPED SHRIMP 16.99

SAUCES:

Bearnaise \$5.99 PORTABELLA DEMI-GLACE \$5.99 AU POIVRE \$10.99

Sharing Charge \$12.99 - Choice of Side No More Than Two Checks per Table. We cannot guarantee steaks cooked medium-well or well done!