



# ALL STAR MENU



## SEAFOOD BAR

OYSTERS ON THE HALF SHELL <i>half dozen, classic cocktail sauce, seasonal mignonette, lemon, Tabasco</i>	18 / 21
CLAMS ON THE HALF SHELL <i>half dozen, classic cocktail sauce, seasonal mignonette, lemon, Tabasco</i>	16
CHILLED SHRIMP COCKTAIL <i>spice-poached, classic cocktail sauce, lemon</i>	20
TUNA TARTARE <i>avocado, pickled enoki mushroom, white dashi broth, sesame cracker</i>	18
OSETRA CAVIAR <i>1 oz, traditional service, egg, red onion, crème fraîche, chives</i>	195
<b>SEAFOOD TOWER</b> <i>stone crab, Maine lobster, colossal shrimp, clams, oysters</i>	<b>MP</b>

## APPETIZERS

NY SIGNATURE THICK CUT BACON <i>house cured and smoked, maple lacquered kurobuta pork belly, cornbread</i>	20
JUMBO LUMP CRAB CAKE <i>bell pepper remoulade</i>	MP
BEEF CARPACCIO <i>baby arugula, limoncello vinaigrette, crispy capers, Parmigiano-Reggiano tuille</i>	19
OYSTERS ROCKEFELLER <i>herb and spinach cream, toasted breadcrumbs</i>	21

## SOUP & SALAD

FRENCH ONION SOUP <i>Vidalia onion, apple brandy, gruyère crouton</i>	12
MAINE LOBSTER BISQUE <i>brioche crouton, cognac</i>	15
CLASSIC CAESAR <i>hearts of romaine, aged parmesan, pretzel croutons, traditional lemon anchovy dressing</i>	9 / 16
HEIRLOOM TOMATO <i>imported burrata, Minus 8 vinaigrette</i>	17
CHOPPED SALAD <i>chopped romaine, grilled corn, dried cranberries, blue cheese, red onion, house smoked bacon, candied walnuts, creamy house dressing</i>	9 / 16
BABY ICEBERG WEDGE SALAD <i>tomato, red onion, house smoked bacon, Maytag blue cheese, French dressing</i>	9 / 16

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

## PRIME STEAKS & CHOPS

*Dry-aged minimum 21 days*

NEW YORK STRIP <i>12 oz.</i>	55
BONE IN NY STRIP <i>20 oz.</i>	69
DELMONICO <i>16 oz.</i>	59
LONG BONE RIBEYE <i>32 oz.</i>	105
PORTERHOUSE <i>24 oz.</i>	75
SANDMAN PORTERHOUSE FOR TWO <i>42 oz.</i>	142
DUROC PORK CHOP <i>18 oz.</i>	44

**A5 WAGYU NEW YORK STRIP** *Kumamoto Prefecture, Japan \$18 per oz. 4oz. minimum*

## NY STEAK SPECIALTIES

FILET MIGNON <i>8 oz.</i>	46
FILET MIGNON <i>12 oz.</i>	69
GRILLED BONE-IN VEAL CHOP <i>16 oz.</i>	49
DOUBLE PLAY <i>6oz. Filet Mignon and Shrimp, Scampi style or Grilled</i>	62
PRIME DRY-AGED CHEESEBURGER <i>8 oz. prime beef patty, cheese, lettuce, tomato, pickle, onion, hand cut fries</i>	22

## FIN/SHELLFISH

WHOLE MAINE LOBSTER <i>broiled, steamed or stuffed</i>	MP
TWIN TAILS <i>South African cold water lobster tails, broiled, grilled, steamed or stuffed</i>	MP
PAN SEARED SCALLOPS <i>broken earth cabernet beurre rouge</i>	49
FAROE ISLAND SALMON <i>crab bearnaise</i>	45
SEA BASS <i>braised baby bok choy, red miso, soy-ginger glaze</i>	54

## ADDITIONS

COLD WATER LOBSTER TAIL	MP
OSCAR	21
MAYTAG BLUE CHEESE	8
BEARNAISE SAUCE	3
BORDELAISE SAUCE	3
AU POIVRE SAUCE	3

## SIDES 11

NY CREAMED CORN	CREAMED SPINACH
JUMBO ASPARAGUS	GRILLED BROCCOLINI
ROASTED GARLIC MASHED POTATO	SAUTÉED MUSHROOMS
SALT-BAKED POTATO	SKILLET POTATO
HAND CUT FRIES	

**LOBSTER MAC & CHEESE** 20