

**APPETIZERS**

- FRIED CALAMARI** / Crispy calamari, Thai peanut sauce, bean sprouts, julienned carrots, green onions \$21
- BLUE CRAB CAKES (2)** / Pan-seared jumbo lump crab cakes, house remoulade \$26
- SHRIMP COCKTAIL** / Jumbo poached shrimp served ice cold, house cocktail sauce \$23 | **ADD SHRIMP** \$5
- STEAK BITES** / Seared prime steak bites, garlic herb butter \$19
- OYSTERS ½ SHELL** / Chef's selection of East or West Coast oysters, half shell, mignonette, lemon 6 | \$28 12 | \$54
- SESAME CRUSTED AHI TUNA** / Sesame-crusted sushi-grade tuna, ponzu, pineapple salsa \$24
- STEAMED MUSSELS** / White wine garlic butter, toasted crostini \$20
- TALLOW FRIES** / Crispy fries cooked in premium house tallow, house cowboy sauce \$14
- ROASTED BONE MARROW** / Canoe cut beef bones with toasted crostini \$22

**SOUP & SALAD**

- LOBSTER BISQUE** / Lobster bisque, Maine lobster, sherry, cream, chives \$13
  - WEDGE SALAD** / Iceberg wedge, blue cheese, bacon, heirloom tomatoes \$12
  - HOUSE SALAD** / Arugula & greens, red onion, cucumber, heirloom tomatoes, parmesan dressing, croutons \$11
  - GRILLED STEAK SALAD** / Baby arugula, bleu cheese, heirloom tomatoes, avocado, balsamic vinaigrette \$26
  - BLACKENED REGAL KING SALMON SALAD** / Baby arugula, avocado, cucumber, red onion, pear, heirloom tomatoes \$26
- DRESSINGS* Ranch | Balsamic | BBQ Ranch | Parmesan | Bleu Cheese | Peanut Vinaigrette

**LAZY BUTCHER STEAKS**

- COWBOY RIBEYE 32oz** Bone-In Limited Availability | \$MKT
- DRY-AGED RIBEYE 22oz** 45-Day Dry Aged In House | \$MKT
- RIBEYE 16oz** | \$69
- FILET MIGNON 9oz** | \$68 **6oz** | \$62
- NY STRIP 14oz** | \$59
- BASEBALL SIRLOIN 12oz** | \$45
- ELK MEDALLIONS (2) 4oz** | \$61

*ENHANCEMENTS*

- TRUFFLE BUTTER** \$10
- OSCAR STYLE** \$14
- PEPPERCORN SAUCE** \$9
- GARLIC BUTTER** \$9
- SAUTEED MUSHROOMS** \$10

*TEMP GUIDE: Rare - Red Cool Center | Medium Rare - Bright Red Warm Center  
 Medium - Pink Warm Center | Medium Well - Hot Center with Some Pink*

**MAINS**

- LOBSTER TAIL** / 5-6oz \$MKT
- NEW ZEALAND KING SALMON LUCIANNA** / 8oz regal king filet, heirloom tomato white wine sauce \$42
- CRAB LEGS** / ½ lb or 1lb \$MKT
- COPPA PORK CHOP** / Thick cut coppa pork chop, tangy white wine cherry pepper sauce \$42
- LEMON BUTTER CHICKEN** / Tender grilled chicken breast, rich tangy lemon garlic butter \$31
- SEAFOOD PARTA DIAVOLO** / Seafood linguini, spicy red wine marinara \$41
- CHICKEN LINGUINI ALFREDO** / Creamy garlic, parmesan linguini Alfredo, grilled chicken, broccolini \$32  
 add/sub SHRIMP \$10
- SCALLOP RISOTTO** / Pan seared sea scallops, creamy parmesan-rich arborio risotto \$42

**FAMILY STYLE SIDES**

- SAUTEED ASPARAGUS** \$11
- BACON GREEN BEANS** \$12
- AU GRATIN POTATOES** \$12
- SAUTEED BROCCOLINI** \$11
- LOBSTER MAC & CHEESE** \$19
- GARLIC MASHED POTATOES** \$12
- LOADED GARLIC MASHED POTATOES** \$18