

B O L D

american fare

Small Plates

Spicy Lemon Garlic Crab Claws 1/2lb snow crab claws/ charred lemon/ garlic/ sourdough MP*

Mexican Street Corn Dip roasted corn/ jalapeño/ mayo/ cotija cheese/ lime/ house made tortilla chips 17*

Ceviche scallops/ shrimp/ red onion/ cilantro/ jalapeño/ watermelon/ citrus/ house made tortilla chips MP*

Fried Lion's Mane Mushrooms Korean BBQ/ Japanese mayonnaise 24

Colossal Shrimp Cocktail atomic cocktail sauce 24*

Pan Seared Filet Tips black pepper parmesan butter 22*

Sesame Crusted Tuna/ jalapeño/ teriyaki/ mayo/ lime 23

Chicken and Waffles popcorn chicken/ vanilla and pearl sugar waffle/ maple bacon aioli 18

Maryland Blue Crab Cakes roasted corn salsa/ horseradish aioli 23

Mussels spicy white wine tomato broth/ andouille sausage/ sourdough 20*

Salads

Roasted Beets organic mixed greens/ crumbled honey goat cheese/ sunflower seeds/ Valencia orange/ citrus vinaigrette* 11/22

Chopped Salad romaine/ crispy bacon/ diced tomato/ red onion/ egg/ creamy garlic ranch* 9/18

Tex Mex romaine/ roasted corn/ roasted bell peppers/ onions/ tomato/ bacon/ chili lime ranch* 11/22

Strawberry Fields organic mixed greens/ strawberries/ blueberries/ pecans/ red onions/ blue cheese crumbles/ raspberry vinaigrette* 11/22

Heirloom Caprese sliced heirloom tomatoes/ burrata/ balsamic pearls/ basil* 19

Add to any large salad/ chicken 9 NY strip 16 shrimp 14 seared tuna 19

Fish

Grilled Faroe Island Barbecued Salmon wild rice pilaf/ seasonal vegetables* 33

Alaskan Halibut hemp seed crusted Alaskan halibut/ creamy pesto sauce/ wild mushroom and black truffle risotto* 44

Seared Chilean Sea Bass charred heirloom salsa/ pico de gallo/ honey roasted summer vegetables* 47

Fresh Catch MP

USDA Prime Steaks

Toppings

garlic herb 3/ black pepper & parmesan 5/ black truffle 10
horseradish 3/ blue cheese 5/ sautéed shrimp 15
All steaks are seasoned with Maldon smoked sea salt

All steaks are served with sautéed mushrooms and choice of potato

Filet Mignon 8oz center cut prime filet mignon* 43

Ribeye 16oz prime ribeye* 46

Cowboy Ribeye 24oz prime cowboy ribeye* 62

NY Strip 14oz prime New York strip* 37

Chef's Cut* MP

Sides

sautéed forest mushrooms* +3
caramelized Brussels sprouts crispy pork belly/ red onion* +5/12
lobster mac n cheese +8/17
roasted garlic mashed potatoes* +4
grilled asparagus* +3/6
sea salt baked potato* +3 loaded +4/8
jalapeño popper mac n cheese +5/10
Deb's famous broccoli salad +5/10
superfood slaw +5/10
summer orzo salad +6/12

Entrees

Black Truffle and Porcini Mushroom Sacchetti roasted garlic mascarpone cream/ seared filet tips/ lump crab 39

Maine Lobster Ravioli roasted garlic/ roasted peppers/ broccolini/ mascarpone cream sauce 33

Summer Seafood Risotto grilled lobster tail/ bay scallops/ Gulf shrimp/ asparagus/ corn/ tomatoes* 53

Seafood Garganelli fresh house made pasta/ sautéed shrimp/ lump crab/ zucchini/ summer squash/ baby spinach/ garlic herb sauce 33

Lobster Roll lump lobster/ Duke's mayo/ Cajun dust/chives/ beer battered fries/ superfood slaw 31

Bold Wagyu Burger Wagyu beef burger/ tomato/ onion/ ketchup/ mayo/ pickle/ American cheese/ beer battered fries 22

Stuffed Amish Chicken Breast fresh herbs/ buffalo mozzarella/ orzo salad/ cherry tomatoes/ basil/ parmesan/ baby spinach/ lemon basil vinaigrette 26 *(please allow for longer cook time)*

*Gluten free Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness