

## appetizers

### OYSTERS ROCKEFELLER 29

six oysters on the half-shell baked with creamed spinach, rockefeller onions, romano cheese, and hollandaise sauce 540 cal

### SUMMER TOMATO SALAD 16

a blend of ripe tomatoes, mango and goat cheese topped with a house-made mint vinaigrette 280 cal

## chef's selections

### 8 OZ CENTER-CUT FILET\* & JUMBO LOBSTER TAIL 89

a tender 8 oz center-cut filet paired with a succulent jumbo lobster tail 1060 cal

#### upgrade your filet

11 OZ FILET\* +10

16 OZ RIBEYE\* +17

16 OZ NEW YORK STRIP\* +10

### CRUSTED BUTTERFISH WITH LOBSTER AND SHRIMP RISOTTO 55

8 oz butterfish with a savory crust served on a rich lobster and shrimp risotto 1380 cal

## entrée complement

### CAULIFLOWER AU GRATIN 16

cauliflower smothered in rich three-cheese sauce 250 cal

### LYONNAISE POTATOES 16

sliced idaho potatoes tossed in caramelized onions, thyme, and butter 800 cal

### JUMBO LOBSTER TAIL MKT

7 oz of sizzling lobster tail served with drawn butter 610 cal

## dessert

### CHOCOLATE MOLTEN LAVA CAKE 14

warm, rich chocolate cake with a gooey ganache center, topped with vanilla ice cream and drizzled with caramel sauce 1230 cal

# Fathers Day Brunch

Available Sunday, June 21st from 11 am - 3 pm

## entrées

### SHRIMP & GRITS 45

sautéed shrimp and creamy cheddar grits finished with a house-made cajun butter sauce 1110 cal

### LOBSTER FRITTATA 50

tender lobster with sautéed spinach and tomatoes layered over an egg and potato frittata, finished with hollandaise 1110 cal

### 6 OZ CENTER-CUT FILET\* WITH A LOADED FRITTATA 55

a tender 6oz center-cut filet finished with garlic butter, paired with an egg and potato frittata loaded with cheddar cheese and applewood smoked bacon, served over spinach 1110 cal

## upgrade your steak

8 OZ FILET\* +18

11 OZ FILET\* +25

## cocktails

### MIMOSA 14

hand-squeezed orange juice and prosecco 110 cal

### GAMBLERS OLD FASHIONED 16

knob creek, demetara syrup, aromatic bitters 177 cal



“do what you love, and love what you do.”

If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.