



Dinner

Taste Plates

Calamari 8

Flash-Fried / Spicy Chili Aioli / Lemon Caper Beurre Blanc

Crab Lasagna 9

Warm Tomato Coulis / Toasted Pine Nuts / Herb Salad

Artichoke Purse 8

Artichoke / Mascarpone / Chives / Veal Sauce

Shrimp Flamb  8

Oyster Mushrooms / Tomato Tartare / Truffle Pan Sauce

Red Wings 8

Roasted Shallots and Honey / Baked Cajun / Sweet Garlic

Kobe Sliders 13

Applewood Smoked Bacon and Aged Cheddar / Wild Mushrooms and Swiss / Caramelized Onions and Blue Cheese

Soups

Black Eyed Pea 6

Chili 7

Baked Five Onion 6

Kobe

Salads

Cadillac 5

Crisp Greens / Aged Cheddar / Teardrop Tomatoes / Cashews / Mustard-Garlic Dressing

Tomato Caesar 6

Shaved Parmesan / Romaine / Charred Tomato Caesar Dressing

Goat Cheese and Roasted Beets 6

Black Walnuts / Micro Greens / Toasted Walnut Vinaigrette

Crispy Salmon* 10

Arugula / Frisee / Roasted Corn / Roasted Sweet Peppers / Crispy Fingerlings / Poppy Vinaigrette

Frisee and Apples 6

Red Oak / Poached Apples / Hazelnuts / Blue Cheese / Cucumber Riata / Poached Egg / Peppercorn Dressing

Signature Plates

Diver Scallops* 22

House Made Pasta / Ribbon-Cut Vegetables / Fresh Herbs

Pan-Roasted Amish Chicken Breast* 20

Butternut Squash Puree / Roasted Sweet Garlic / Sage-infused Jus Lie

Veal Meatloaf* 21

Mashed Potatoes / Crispy Leeks / Veal-Cabernet reduction

Wild Mushroom Crepes 18

Mascarpone / Roasted Pearl Onions / Roasted Vegetable Jus

Kona-Crusted 14 oz Strip Steak* 30

Wild Mushroom Herb Ragout / Zip Sauce

Chargrilled 10 oz Filet Mignon* 35

Wild Mushroom Herb Ragout / Zip Sauce

Maple Glazed Salmon 26

Warm Vegetable Salad / Spicy Ginger Sauce

Shell Bake 40

Snow Crab Claws / Steamer and Littleneck Clams / Mussels

Braised Short Ribs* 26

Shaved Garlic / Wilted Escarole / Gold Raisins / Horseradish-Hollandaise Sauce

Shared Plates 6

Smoked Sea Salt French Fries

Truffle White-Cheddar Mac and Cheese

Braised Red Beans, Chorizo and Rice

Mashed Potatoes

Soft Crackling Corn Bread and Crispy Pancetta

Sweet Potato Brulee

Grilled Balsamic Asparagus with Fennel Fondant

The "D" Tail Market Price

Add one of our custom 8oz cold water lobster tails to any of our Signature Plates for a complete "D" Tailed entrée.

Prepared charbroiled or oven steamed and served with our signature sauces.

**FOOD MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*