

## RAW BAR

shrimp cocktail 17 cocktail sauce, horseradish  
lobster tail 23 remoulade, cocktail sauce  
crab claws 16 maine jonah crab, remoulade, cocktail sauce  
oysters\* 17 island creek, soy-carrot & cucumber-mint mignonettes  
shellsampler/grandsampler\* 44/84 assortments of each

## APPETIZERS

crab cakes 18 potato salad, cucumber, tartar sauce  
calamari 13 fritto misto, pepperoncini crema  
sashimi\* 19 yellowtail, white soy, true wasabi, garlic mousse  
steak tartare\* 15 golden harvard beets, horseradish gribiche  
lobster 19 beer battered, mark's creamed corn, bourbon jus  
ravioli 14 swiss chard, gorgonzola, braised duck bolognese  
charcuterie 13 brandt corn dog, beef chili, sweet relish  
  
tomatoes 14 angelini's, budding basil, rawson brook chèvre  
caesar\* 12 vella dryjack, garlic butter croutons  
greens 12 rawson brook chèvre, lemon-oregano vinaigrette  
iceberg 12 pimento cheese, deviled niman's ham, ranch dressing  
spinach 12 hard cooked eggs, bacon, sweet & sour vinaigrette  
chowder 11 new england clam, sherry, smoked paprika

## SIGNATURE SPECIALS

beef tenderloin\* 34 mashed potatoes, port-stilton reduction  
steak au poivre 34 prime flatiron, onion loaf, dijon cognac cream  
steak frites 28 prime skirt steaks, signature gremolata fries  
meatloaf 27 prime & kobe beef, mashed potatoes, mushroom gravy  
surf/turf\* 35 prime rib pinwheel, wild shrimp, portobello empanada, chimichurri  
  
halibut 36 copley farmers' market vegetables, basil and tomato purées  
scallops\* 32 dayboat, zucchini crisp, horseradish panna cotta, tomato-lime preserves  
salmon\* 33 loch duart, corn pudding fritters, smoked chile romesco sauce  
yellowtail\* 34 seared rare, sesame spinach dumplings, organic truffle-miso butter

## GRILL 23 CLASSICS & SIDES

bone-in filet mignon 14oz 46	porterhouse 24oz 49
twin filets mignons 8oz 36	veal chop* 18oz 38
filet mignon 10oz 46	lamb loin chops* 24oz 39
kobe cap steak 10oz 59	prime skirt steaks 12oz 29
bone-in delmonico 18oz 37	prime rib* 32oz 44
dry-aged ribeye 16oz 46	half chicken 32oz 23
dry-aged ny strip 14oz 48	swordfish 12oz 34
new york strip 14oz 39	maine lobster 3lb mkt-
mashed potatoes 7	mac 'n' cheese 9
blue mashed 9	mushrooms 9
hash browns 7	ginger beets 8
organic truffle tots 9	asparagus 9
tobacco onions 7	broccoli gratin 8

\*These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health.