

## **APPETIZERS**

## SOUPS & SALADS

Shrimp Cocktail	22.	Soup of the Day	8.
Lemon, Bloody Mary Cocktail Sauce, Micro Celery			1.4
		Caesar Salad	14.
Fried Chicken Wings	14.	Croutons, Pecorino Cheese, Caesar Dressing	
Buffalo BBQ Sauce, Carrots, Celery, and Blue Cheese Dressing			
· ·		RW Prime Salad	14.
Perfect Crab Bites	24.	Romaine, Radicchio, Endive, Tomatoes, Red Onion,	
Apple Coleslaw, Mustard Grain Tarragon Sauce		Sherry Vinaigrette	
Fried Calamari	17.	Wedge Salad	14.
San Marzano Tomato Sauce, Lemon		Cherry Tomatoes, Red Onion, Eggs, Applewood Bacon, Blue Cheese Dressing	

## **ADD TO SALADS**

Grilled Chicken 10. Sautéed Shrimp 18. Hanger Steak 15. Lobster Tail 32.

LAND & SEA					
	28-Days Dry Aged C	Certified Black Angus Beef			
Hanger Steak 16 oz.	35.	Chicken Piccata 12 oz.	20.		
Filet Mignon 12 oz.	50.	Wild Salmon 12 oz.	35.		
NY Sirloin Strip 16 oz.	55.	Chilean Sea Bass 12 oz.	38.		
Ribeye Steak 22 oz.	65.				
T-Bone Steak 24 oz.	68.				
Black Jack Burger	30.	ADD French Fries	35.		
10oz Beef Patty, Lettuce, Tomato, R	ed Onion, Special Sauce, Tomato J	am, Cheddar Cheese, Bacon, Pickle Spear, Onion Rings			
ADD TO STEAK		SIDES	10.		
Lobster Tail 8 oz.	32.	Grilled Asparagus			
Sautéed Shrimp	18.	Truffle Parmesan Crispy Fries			
Crab Meat 30	30.	Loaded Baked Potato			
		Creamy Mashed Potato			
		Haricot Vert			
		Sautéed Forest Mushrooms			

## **DESSERTS**

Chocolate Fondant Cake II. Gelato II.

Layered Chocolate Cake with Chocolate Cream, (Choice of 3 Flavors)

Topped with Chocolate Mirior, Whipped Cream

Chocolate, Vanilla Bean, Cookies & Cream, Pistachio

Carrot Cake II.

Moist Carrot Cake Spiced with Cinnamon,

Walnuts & Pineapple

New York Cheesecake

Maraschino Cherries, Whipped Cream