

**APPETIZERS**

ROASTED ONION SOUP  
9

BLUE CRAB CAKE  
*CELERY ROOT SALAD, SPICY REMOULADE*  
16

CRISPY CALAMARI  
*TOMATO FONDUE*  
12

TUNA SASHIMI  
*SEAWEED SALAD, PICKLED GINGER, WASABI*  
19

CLAMS OREGANATA  
*OREGANO, PARMESAN CHEESE, JAPANESE BREAD CRUMBS*  
12

OYSTERS ROCKEFELLER  
14

**SALADS**

STEAKHOUSE GARDEN SALAD  
*MIXED MARKET GREENS, CARROTS, CUCUMBER, RED GRAPE TOMATOES  
CHOICE OF RANCH, BLUE CHEESE, OR SHERRY VINAIGRETTE*  
11

ICEBERG WEDGE  
*APPLEWOOD SMOKED BACON, RED GRAPE TOMATOES, MAYTAG BLUE*  
9

CLASSIC CAESAR SALAD  
*PARMIGIANO REGGIANO, CROUTONS*  
12

BEEFSTEAK TOMATO &  
HOUSEMADE MOZZARELLA  
*BALSAMIC REDUCTION, OLIVE OIL, BASIL*  
13

HAND CHOPPED SALAD  
*ICEBERG, ROMAINE, RADDICCHIO, BABY SPINACH, CROUTONS,  
MAYTAG BLUE CHEESE, GREEN OLIVES, CREMINI MUSHROOMS, RED ONIONS,  
EGGS, BACON BITS, HEART OF PALM, ASIAGO PEPPERCORN DRESSING,  
CANDIED WALNUTS AND CRISPY ONIONS*  
14

**DEEP BLUE**  
*PRICED PER PIECE*

FRESH SHUCKED OYSTERS  
4

TITANIC SHRIMP  
8

CLAMS ON THE HALF SHELL  
2

ALASKAN KING CRAB LEGS  
14

COLOSSAL LUMP CRAB COCKTAIL  
19

**SIDES**

HASH BROWN "POTATO PIE" 9  
GARLIC MASHED POTATOES 8

CREAMED SPINACH 9  
STEAMED BROCCOLI 8

BUTTERMILK ONION RINGS 8  
ASPARAGUS HOLLANDAISE 12

CREAMED CORN 9  
STEAK FRIES 9

XL BAKED POTATO 9

**STEAKS & CHOPS**

LONG BONE RIB STEAK 4.2 oz  
FOR TWO  
44 PER PERSON

RIBEYE STEAK 14 oz  
35

NY STRIP STEAK  
18 oz 48  
14 oz 38

NY STRIP "AU POIVRE"  
18 oz 52  
14 oz 42

PORTERHOUSE FORTWO 46 oz  
49 PER PERSON

FILET MIGNON  
16 oz 47  
10 oz 39

PROVIMI VEAL CHOP  
40

COLORADO LAMB CHOPS  
44

BONE IN VEAL PARMIGANA  
42

THE OLD HOMESTEAD  
12 oz BEEF BURGER  
21

**ENTREES**

SESAME CRUSTED TUNA  
*BOK CHOY, SOBA NOODLES, GINGER BEURRE BLANC, CILANTRO*  
39

CANYON SWORDFISH  
*MARINATED ARUGULA, ARTICHOKE CHIPS  
RED PEPPER & BLACK OLIVE VINAIGRETTE*  
37

GRILLED ATLANTIC SALMON  
*ESCAROLE, LENTILS, CHOPPED TOMATO VINAIGRETTE*  
32

ROASTED CHICKEN  
*HARICOT VERT, VERMOUTH SAUCE*  
25

SHORT RIB BOLOGNESE  
*SERVED OVER RIGATONI*  
28

MAINE WHALE LOBSTERS  
*STEAMED OR BROILED*  
M/P

**TEMPERATURE GUIDELINES**

**RARE**  
*VERY RED WITH COOL CENTER*  
**MEDIUM RARE**  
*RED WITH WARM CENTER*  
**MEDIUM**  
*PINK CENTER*  
**MEDIUM WELL**  
*SLIGHTLY PINK*  
**WELL**  
*NO PINK*

**HOMEMADE SAUCES**  
 BÉARNAISE, BORDELAISE, PEPPERCORN  
*AVAILABLE UPON REQUEST*

**SHARING CHARGE 8**  
 18% GRATUITY IS INCLUDED FOR YOUR CONVENIENCE