

SOUP AND SMALL PLATES

Roasted Tomato Soup - \$13
Bacon Goat Cheese Grilled Cheese

Greens - \$16
Spiced Cashews, Shaved Fennel, Maple Apple Cider Vinaigrette

Chopped Salad "Fattoush" - \$19
Tomatoes, Cucumbers, Red Onions, Crispy Feta Cheese "Blintz"

Caesar* - \$16
Point Reyes Blue Cheese, Sourdough Crouton

Shrimp - \$18
"Louis" & Cocktail Sauce

Crab Cake Bites - \$19
BLT Style, Fingerling Chips, Onion Dip

Beef Carpaccio* - \$21
Truffle, Crispy Brioche

Lobster Tacos - \$23
Grilled Mango, Cilantro

Kobe Chili Cheese Fries - \$17
Kobe Chili, Cheddar Cheese Sauce, Crispy House Fries

Finger Licking **FIX** - \$17
Buffalo Style "Wings"

RAW FIX

Yellowtail Sashimi* - \$19
Jalapeño, Ponzu

Bill's Spicy Tuna* - \$21
Crispy Rice, Garlic Ponzu

Market Oysters* - \$5 per piece
East Coast, West Coast, Specialty

SHARED FOR THE TABLE

Crispy - Select two for - \$35
Rock Shrimp, Chili - \$19
Calamari, Lime - \$19

Ultimate Shell **FIX**
Maine Lobster, Tiger Prawns, Seasonal Crab, Market Oysters & Clams*
Small - \$45 / Large - \$85 / XL - \$125

THIN CRUST PIZZAS

Margarita
Tomato, Basil, Buffalo Mozzarella - \$17

Sausage & Peppers
Spicy Sausage, Pepperoncinis, Ricotta Cheese - \$21

Bobby Baldwin Burgers - \$28
Kobe Sliders - A Threesome
Aged Cheddar, Grilled Onions, Spiced Fries

WOOD BURNING GRILL

Chef's Selection of Aged Meats

Dry Aged
20 oz Ribeye* - \$51
14 oz "NYC" Sirloin* - \$46

Wet Aged
10 oz Filet Mignon* - \$49
Tomahawk Veal Chop* - \$45
Chef's Nightly KOBE Selection* - \$75

ALL STEAKS CAN SURF

Oscar: King Crab* - Add \$20
Scampi: Jumbo Shrimp* - Add \$20
Thermidor: Maine Lobster Tail* - Add \$25

MAIN COURSE

Steak & Maine Lobster* - \$61
Wood Grilled Filet Mignon, Stuffed Maine Lobster, Fresh Lemon, Drawn Butter

Scallops* - \$38
"Benedict", Apple Wood Bacon, Crab Hollandaise

Seabass* - \$44
Risotto, Baby Shrimp, Lobster Broth

Crispy Skin Chicken - \$32
Wood Grilled, Smoked Ham Potato Puree, Natural Jus

Pork Prime Rib - \$41
Slow Roasted, Caramelized Onion & Apple Bread Pudding

Dover Sole* - \$62
Imported Sole, Pan Roasted, Fresh Lemon

Truffle Penne - \$31
Prosciutto, Truffle, Parmesan, Peas

SIDE DISHES - \$12 each

Very Adult Mac & Cheese
Truffle Oil, Prosciutto, 4 Cheeses

House Steak Fries
Cheese Dipping Sauce, Truffle Oil

Lobster "Mashed"
Maine Lobster, Chive Butter

Smoked "Mashed" Potato Puree
Bacon Cheddar Crumbs

Baked Potato
Completely Loaded - Add Truffle \$4

Asparagus
Goat Cheese Fondue Sauce

Forest Mushrooms
Shallot Wine Butter

Creamed Spinach
Boursin Cheese - Add Lobster \$4