

PARLOR STEAKHOUSE

APPETIZERS

POTATO AND ONION SOUP SHRIMP AND SCALLIONS FRITTERS	\$12
FRESH LINGUINI PASTA MANILLA CLAMS, SOPPRESATTA, PARSLEY, LEMON BREAD CRUMBS	\$12/20
CRISPY ROCK SHRIMP WINTER SALAD, BUTTERMILK DRESSING	\$12
GOLDEN BEET AND PEAR SALAD CELERY HEARTS, BLUE CHEESE, BEET VINAIGRETTE	\$12
STEAMED PRINCE EDWARD ISLAND MUSSELS WHITE WINE, LEMON, BACON, GARLIC, PARSLEY, TOMATO,	\$12
MARINATED SALMON TARTARE AVOCADO, RED ONIONS, CILANTRO, SOY WASABI DRESSING	\$11
YELLOW FIN TUNA SASHIMI MARINATED EDAMAME, CILANTRO, CALAMANSI LIME DRESSING	\$16
OYSTERS KUSSHI, ROYAL MIYAGI, NAKED COWBOY, HURRICANE ISLAND	\$2.50
SHRIMP COCKTAIL FOUR JUMBO SHRIMP, COCKTAIL SAUCE	\$14
LOBSTER COCKTAIL FRESH MAINE LOBSTER, COCKTAIL SAUCE	\$13/21

SALADS

CHOPPED SALAD ASSORTED VEGETABLES, FETA CHEESE, KALAMATA OLIVES, ONIONS, AGED BALSAMIC	\$11
CAESAR SALAD ROMAINE HEARTS, PARMESAN, MARINATED ANCHOVIES, SPICED CROUTONS, CAESAR DRESSING	\$10
PARLOR SALAD BUTTER LETTUCE, LOLA ROSA, AVOCADO, POTATO, BROCCOLI RABE, RADISH, RED WINE GRILLED ONION VINAIGRETTE	\$12

SANDWICHES SERVED WITH SIDE OF FRIES OR SALAD

PARLOR CHEESEBURGER BLACK ANGUS BEEF, LETTUCE, TOMATO, PICKLED ONIONS	\$14
GRILLED CHICKEN WRAP AVOCADO, GREENS, TOMATO VINAIGRETTE	\$14
CRISPY CHICKEN CLUB LETTUCE, TOMATO, MAPLE MAYO	\$14
LOBSTER ROLL FRESH LOBSTER, LOBSTER MAYO	\$20
OPEN FACED STEAK SANDWICH FILET MIGNON, MUSHROOMS, HERB MAYO, FRIED ONIONS	\$21

ENTREES

SLOW ROASTED ORGANIC SALMON MUSTARD CRUST, SUNCHOKE PUREE, BROCCOLI RABE LEMON BEURRE BLANC	\$22
STEAMED STRIPED BASS FINGERLING POTATO, PARSLEY SALAD, CAPER SHALLOT VINAIGRETTE	\$26
SLICED GRILLED CHICKEN BROCCOLI RABE, FINGERLING POTATOES, CARAMELIZED LEMON	\$16
MARINATED HANGER STEAK FRENCH FRIES, BROCCOLI RABE	\$23
7OZ FILET MIGNON WHIPPED POTATOES, SAUTÉED SPINACH	\$28

SIDES

SAUTÉED SPINACH	\$6	CREAMED SPINACH	\$7
SAUTÉED BROCCOLI RABE	\$7	MAC & CHEESE	\$7
WHIPPED POTATOES	\$6	FRENCH FRIES	\$5

\$25 PRIX FIXE

CHOOSE THREE ITEMS FROM THE FOLLOWING SELECTIONS:

APPETIZER SELECTION
POTATO AND ONION SOUP
HEART OF ROMAINE SALAD
RAW BAR TASTING
BABY GREENS
ENTRÉE SELECTION
ORGANIC SALMON
SLICED GRILLED CHICKEN
MARINATED HANGER STEAK
CRISPY CHICKEN CLUB
PARLOR CHEESEBURGER
DESSERT SELECTION
CHOOSE FROM DESSERT MENU
BEVERAGE SELECTION
HOUSE RED OR WHITE, BEER

ADD TO YOUR SALAD

GRILLED CHICKEN	\$6
ORGANIC SALMON	\$6
SHRIMP COCKTAIL	\$8
POACHED LOBSTER	\$12
HANGER STEAK	\$9
FILET MIGNON	\$14

PARLOR STEAKS

12OZ NY STRIP	\$38
10OZ FILET MIGNON	\$41
BONE-IN 18OZ RIBEYE	\$44
36OZ RIBEYE FOR TWO	\$74
PORTERHOUSE FOR TWO	\$85
DRY AGED - 21 DAYS	
BONE-IN 16OZ STRIP LOIN	\$38
BONE-IN 18OZ RIB EYE	\$42
STEAK SAUCE	
RED WINE REDUCTION	
BEARNAISE	
HORSERADISH	
GARLIC CONFIT	