

small PLates

*shrimp ceviche	12
onion, lime, cherry tomatoes, house made corn chips	
*fresh calamari	14
quickly fried and lightly coated, cherry peppers, chipotle aioli	
artichoke dip	14
artichoke hearts, crab, mozzarella	
chicken quesadilla	11
side of guacamole 3	
grilled chicken, cheddar and provolone cheese, red peppers, onions, pico de gallo, sour cream	
shrimp cocktail	15
chilled jumbo shrimp, cocktail sauce, lemon	
crab cakes	16
two crab cakes maryland style, chipotle remoulade sauce	
guacamole toast	11
add pesto shrimp or crab 6	
avocado, lemon, lime, cilantro, tomato, onion	
*steak bites	14
house-cut from PLate steaks, chipotle cream sauce	

soups

french onion	crock 7
red wine, garlic crouton, smoked provolone	
seafood chowder	cup 9 bowl 12
fish, shrimp, clams, vegetables	

salads

side / entree	
enhance your salad: chicken 7, *salmon 9, shrimp 10, *tenderloin 13	
PLate salad	side 5 full 9
mixed greens, carrots, radish, tomatoes	
dressings - balsamic vinaigrette, blue cheese, ranch, honey lime vinaigrette	
caesar	side 5 full 9
romaine, garlic croutons, parmesan	
pear	side 8 full 12
fresh berries, red wine poached, oven roasted, baby greens, goat cheese, candied pecans, cranberry vinaigrette	
chopped	side 8 full 12
baby kale, carrots, candied pecans, corn, cranberries, radish, red cabbage, honey lime vinaigrette	
burrata	side 11 full 14
burrata cheese, heirloom tomatoes, basil, aged balsamic	

chef PLates

composed PLates	
all seafood available pan seared with lemon	
scallops	29
sauteed asparagus, avocado, garden risotto	
*salmon	26
simply grilled, fresh salsa, avocado, garden risotto	
chicken parmesan	23
breaded parmesan chicken breast, angel hair, marinara sauce	
ribs	half rack 23
baby back ribs, coleslaw, french fries	
plant based ribz	25
herbavorious butcher ribz, side salad, french fries	
red snapper	29
wild caught, cajun seasoning, herb butter, garden risotto	
saffron paella	31
bison sausage, shrimp, scallops, crab, mussels, clam, onions, tomatoes, rice	



main PLates

*dry aged bone-in ribeye	49
22 oz, aged 50 days, certified angus beef	
*prime ribeye	41
16 oz, house-cut prime angus beef	
*prime new york strip	37
16 oz, house-cut prime angus beef	
*filet mignon	35
8 oz, house-cut certified angus beef	
*dry aged pork chops	24
two dry aged duroc pork with apple chutney (7oz per chop)	

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pasta PLates

tres amigos	27
bison sausage, chicken, shrimp, roasted red peppers, tomatoes, spinach, penne pasta, vodka pink sauce	
carbonara	17
bacon, pork belly, oyster and portabella mushrooms, cherry tomatoes, spinach, linguine, cream sauce	
seven seas	31
shrimp, scallops, clams, mussels, crab, oyster and portabella mushrooms, cherry tomatoes, linguine, lobster red sauce	
green curry pasta (plant based)	17
cauliflower, brussel sprouts, onions, cherry tomatoes, oyster and portabella mushrooms, farfalle pasta, white wine green curry marinara sauce	

burgers & sandwiches

served with fries, substitute: salad or soup 3	
plant based burger patty 3	
add cheese 1, bacon 3, mushrooms 2, sauteed onions 1	
*PLate burger	12
dill pickles, lettuce, tomato	
*prime rib sandwich	17
slow roasted, shaved thin, horseradish sauce, au jus, french baguette	
chicken sandwich	14
grilled and lightly blackened, sauteed asparagus, mushrooms, onions, poblano peppers, onion cheddar bun	
PLate tacos	two per order, chips and salsa. 13
shrimp tacos	
avocado, bbq sauce, bacon, mango salsa, flour tortillas	
*prime rib tacos	
slow roasted, pico de gallo, salsa, flour tortillas	

sides

mashed potatoes	asparagus	cauliflower
creamy garlic potatoes	steamed or grilled	queso fresco, chipotle cream
brussel sprouts	risotto	butternut squash
bacon, aged balsamic	with garden vegetables	pecans, maple syrup

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be served raw or undercooked, or they may contain raw or undercooked ingredients.