

## APPETIZERS

### SHRIMP COCKTAIL \$16

Cocktail Sauce, Horseradish, Meyer Lemon

### BAKED BRIE \$12

Bourbon-Candied Walnuts, Apple Chutney, Seasonal Berries, Saffron, Honey Drizzle

### POINT JUDITH CALAMARI \$16

Grilled Romaine, Chorizo Vinaigrette, Shaved Parmigiano-Reggiano

### SHRIMP AND CRITS \$18

Sautéed Shrimp, Tobasco Lemon Butter, Creamy Cheddar Crits, Roasted Tomatoes, Scallions

### JONAH CRAB CAKE \$18

Jonah Crab, Basil-Tarragon Aioli, Balsamic Reduction, San Marzano Bruschetta

### WAGYU MEATBALL\* \$18

San Marzano Tomatoes, Pesto, Crispy Prosciutto, Parmesan, Garlic Crostini

### LAMB LOLLIPOPS\* \$18

Curry Yogurt, Pickled Onion Relish, Mint Pesto

### MUSHROOM ARANCINI \$14

Exotic Mushroom Duxelles, Tomato Jam, Rosemary-Parmesan Cream, Frisée Salad, Pickled Red Onion, Peppadew Peppers

### WAGYU BEEF CARPACCIO\* \$19

Dijon Mustard, Pickled Shallots, Garlic Chips, Maldon Salt, Basil Oil, Lavash

### OYSTERS ON THE HALF-SHELL\* \$18

Chef-Selected Local Oysters, Meyer Lemon Mignonette, Cocktail Sauce, Horseradish, Lemon

### BLUEFIN TUNA CRUDO\* \$21

Thai Basil Caper Vinaigrette, Smoked Extra-Virgin Olive Oil, Lavash

### CHILLED SEAFOOD TOWER\*

Oysters, Littleneck Clams, Shrimp Cocktail, Alaskan King Crab, Cucumber Kimchi Salad, Sturgeon Caviar, Mignonette, Cocktail Sauce, Dijonaise, Meyer Lemon

Serves Two \$79

Serves Four \$144

## SOUPS & SALADS

### LOBSTER BISQUE \$10

Fresh Lobster, Crème Fraîche, Chives, Smoked Extra-Virgin Olive Oil

### FRENCH ONION SOUP \$9

Bone Marrow Crostini, Gruyère Cheese

### RANCH CHOP \$12

Shaved Romaine, House Bacon, Avocado, Hearts of Palm, Pickled Red Onion, Heirloom Cherry Tomatoes, House-Made Ranch Dressing

### CLASSIC CAESAR \$12

Little Leaf Lettuce, Shaved Parmigiano-Reggiano, Focaccia Croutons, White Anchovy, Classic Caesar Dressing

### BISTRO GREENS \$10

Field Greens, Shaved Carrot, English Cucumber, Heirloom Cherry Tomatoes, Watermelon Radish, Champagne Vinaigrette Dressing

### WATERMELON & FETA SALAD \$12

Watermelon, Arugula, Crumbled Feta, Basil, Blood Orange Vinaigrette, Whipped Feta, Pickled Jalapeños

## PROPER STEAKS

### 8OZ FILET MIGNON\* \$58

### 16OZ PRIME NEW YORK SIRLOIN\* \$74

### 14OZ DRY PRIME AGED RIBEYE\* \$62

### 14OZ BONE-IN FILET\* \$74

### 24OZ PRIME PORTERHOUSE\* \$84

### 14OZ DRY AGED WAGYU RIBEYE\* \$79

### BEEF TOWNEDOS\* \$52

Beef Tenderloin, Crispy Pancetta, Spinach Hollandaise, Grilled Tomato, Crostini

### MUSTARD & HERB-CRUSTED PRIME RIB\*

Slow-roasted USDA Prime, Whole Grain Mustard Crust, Fresh Rosemary, Thyme, Au Jus and Horseradish Cream

### 10 OZ QUEEN CUT

\$42

### 16 OZ KING CUT

\$64

## SAUCES & TOPPERS

### GORGONZOLA DULCE BRÛLÉE \$6

Sweet Italian Blue Cheese, Lightly Torched

### AU POIVRE \$6

Peppercorn-Infused Cream Sauce

### 4OZ LOBSTER TAIL \$22

Drawn Butter

### CHIMICHURRI \$6

Argentine Herb Sauce with Parsley and Garlic

### CRAB OSCAR \$18

Lump Crab, Asparagus, Béarnaise

### BÉARNAISE \$4

Tarragon-Infused Classic French Sauce

### SAUTÉED MUSHROOMS \$9

Herb-Infused, Exotic Blend

### SHRIMP SCAMPI \$16

Garlic Butter, White Wine, Parmesan, Lemon, Olive Oil

### DEMI \$4

Veal Stock, Reduction

## ENTRÉES

### FAROE ISLAND SALMON\* \$25

Glazed Carrots, Basil Tarragon Aioli

### CARAMELIZED SEA SCALLOPS\* \$42

Parsnip Soubise, Citrus Thyme Caramel, Toasted Hazelnuts, Crispy Parsnip, Modena Balsamic Drizzle

### LOBSTER RISOTTO \$52

Maine Lobster, Mascarpone, Chives, Truffled Asparagus, Preserved Meyer Lemon

### LEMON & WHITE WINE POACHED NOVA SCOTIA HALIBUT \$34

Lemon Beurre Blanc

### BRICK CHICKEN \$24

Buttermilk-Marinated Murray's Farm Statler Chicken, Bacon Marmalade, Chicken Gravy

### PROPER BURGER\* \$18

8 oz Prime Chuck Short Rib, Brisket Patty, Cabot Cheddar, Lettuce, Tomato, Red Onion, North Country Smokehouse Bacon, Pretzel Bun

### SHORT RIB & POLENTA \$45

Red Wine Braised 12 oz Brandt Farm Short Rib, Creamy Cheddar & Chili Polenta

### 14 OZ CIDER-BRINED DUROC PORK CHOP\* \$38

Bone-In Pork Chop, Brown Butter Sweet Potato Purée, House-Made Apple Butter

### LAMB BOLOGNESE \$24

Ground Lamb, San Marzano Tomatoes, House-Made Pappardelle, Fresh Ricotta

## SIDES

### YUKON GOLD WHIPPED POTATOES \$9

Vermont Butter, Chives

### SEA SALT BAKED POTATO \$12

Smoked Cheddar, Bacon, Sour Cream, Butter, Chives

### TRUFFLE FRIES \$10

Truffle Oil, Parmigiano-Reggiano, Fried Capers, Fresh Herbs

### HERBED ASPARAGUS \$9

Simply Seasoned and Charred

### GLAZED BABY CARROTS \$9

Local Honey

### SMOKED CHEDDAR MAC & CHEESE \$12

Smoked Cheddar, Béchamel, Bread Crumbs

### CRISPY BRUSSELS SPROUTS \$9

Horseradish, Parmigiano-Reggiano, Meyer Lemon, Balsamic Glaze

### CORN & ANDOUILLE SUCCOTASH \$9

Corn, Andouille Sausage, Shaved Brussel Sprouts, Edamame, Apples, Crème Fraiche

### RISOTTO \$9

Mascarpone, Arborio Rice, Lemon, Chives

### SPAETZLE \$8

German Egg-Based Pasta, Brown Butter

### CREAMED BABY SPINACH \$10

Creamy Baby Spinach, Confit Garlic, Parmesan

### SWEET POTATO HASH \$10

Caramelized Sweet Potato, Cippolini Onion, Dried Tart Cherry

\*We source only the freshest ingredients, however, consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be of a higher risk if these foods are consumed raw or undercooked.