

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 GRITS \$18
Sautéed Shrimp, Tobasco Lemon Butter, Creamy Cheddar Grits, 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

BEET AND COAT CHEESE SALAD \$14
Baby Kale, Grilled & Chilled Beets, Pickled Kumquat, Fried Goat Cheese Medallion, Shallot Vinaigrette Dressing

ASIAN PEAR SALAD \$14
Little Leaf Mesclun Mix, Crisp Asian Pears, Piquillo Peppers, Spicy Pickled Carrots and Raddish, Sesame Pear Vinaigrette Dessing

PROPER STEAKS

- 8OZ FILET MIGNON* \$58**

14OZ DRY PRIME AGED RIBEYE* \$62

24OZ PRIME PORTERHOUSE* \$84

16OZ PRIME NEW YORK SIRLOIN* \$74

14OZ BONE-IN FILET* \$74

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 Crain 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

CHIMICHURRI \$6
Argentine Herb Sauce with Parsley and Garlic

SAUTÉED MUSHROOMS \$9
Herb-Infused, Exotic Blend

AU POIVRE \$6
Peppercorn-Infused Cream Sauce

CRAB OSCAR \$18
Lump Crab, Asparagus, Béarnaise

SHRIMP SCAMPI \$16
Garlic Butter, White Wine, Parmesan, Lemon, Olive Oil

4OZ LOBSTER TAIL \$22
Drawn Butter

BÉARNAISE \$4
Tarragon-Infused Classic French Sauce

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

LEMONT & 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

RISOTTO \$9
Mascarpone, Arborio Rice, Lemon, Chives

SMOKED CHEDDAR MAC & CHEESE \$12
Smoked Cheddar, Béchamel, Bread Crumbs

CRISPY BRUSSELS SPROUTS \$9
Horseradish, Parmigiano-Reggiano, Meyer Lemon, Balsamic Glaze

HONEY NUT SQUASH \$9
Brown Butter, Parmesan Frico

BROCCOLINI \$9
Calabrian Chile, Garlic

SPAETZLE \$8
German Egg-Based Pasta, Brown Butter

COLLARD GREENS \$9
Apple-Wood Smoked Bacon, Garlic, Sherry Vinegar

*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.