

HOT STARTERS

Filet Tips ~16
Shoestring Fries, Steakhouse Sauce

Fried Calamari ~ 19
Marinara, Lemon Zest

Jumbo Lump Crab Cake ~ 27
Remoulade, Charred Lemon

Neuske's Slab Bacon ~ 8 Each
CM Steak Sauce

Charred Octopus ~ 28
Onion, Roasted Peppers, Oregano,
Lemon, Capers, EVOO

Fire Cracker Shrimp & Calamari ~ 21
Spicy Sweet Glaze, Scallions, (2) Shrimp

Oysters Rockefeller (5) ~ 19
Spinach, Herbs, Hollandaise

Clams Casino (6) ~ 16
Sweet peppers, Onions, Bacon

Kobe Meat Ball 10oz ~ 26
Ricotta, Lite Marinara, Basil

Greek Mussels ~ 19
Lite Tomato Broth, Feta, olives, Ouzo

Clams & Mussels ~ 17
Lemon, Garlic, EVOO, Parsley

Garlic Bread ~ 10
Roasted Garlic, pecorino, Parsley

SALADS

Chicken ~ 8 | Filet Tips ~ 15 |
(5) Shrimp Skewer ~ 19 Each

Village Greek ~ 16
Tomato, Cucumber, Red Onion, Olives, Peppers, Feta,
Fresh Oregano, Extra Virgin Olive Oil

Classic Caesar ~ 15
Romaine, Herb Croutons, Pecorino Romano,
Creamy Dressing

Steakhouse Wedge ~ 16
Iceberg, Bacon, Cherry Tomato, Crispy Onion, Blue
Cheese Crumbles, Blue Cheese Dressing

Fresh Mozzarella & Tomato ~ 16
Beefsteak Tomato, Fire Roasted Peppers, Arugula,
Extra Virgin Olive Oil, Fig Balsamic Glaze

Arugula Salad ~ 15
Endive, Shaved Fennel, Red Onions,
Cranberries, Raspberry Vinaigrette

BUTCHER'S BLOCK

ALL STEAKS COME WITH GARLIC MASHED & SEASONAL
VEGETABLES

SORRY NO SUBSTITUTIONS ALLOWED

Skirt Steak Chimichurri 39

8oz Filet Mignon 47

12oz Filet Mignon 59

16oz Prime NY Strip 49

16oz Boneless Rib Eye 55

22oz Prime Cowboy Rib Eye 77

36oz Porterhouse for (2) 118

(5) Grilled or (5) Garlic Shrimp ~ 19 Each Skewer | Au Poivre ~ 9 | Blue Cheese Crust ~ 7 | Sweet & Hot Peppers ~ 9 | CM Steak Sauce - 2

SOUPS

French Onion 10 | Lobster Bisque 13

PLATES

Chris Michaels Airline Chicken ~ 34
Garlic Smashed Potatoes, spinach, Sauce Bordelaise

Grilled Atlantic Salmon ~ 34
Seasonal Vegetables, Tzatzaki, Cucumber Slaw

Filet Tip Risotto ~ 38
Roasted Pepper, Shiitake Mushroom, Pecorino Romano,

Braised Beef Short Ribs ~ 41
Garlic Mash, Roasted Carrot, Port Wine Demi

Brined Pork Chop ~ 34
Pan Seared with Potatoes, Onions, Hot Sausage

Chicken Milanese ~ 31
Arugula, Shaved Red Onions, Fennel, Charred Lemon

10oz Kobe Beef Burger ~ 29
Bacon, Frizzled Onions, Mixed Green,
Gruyere Cheese, Soy Mayo

Crispy Fish ~ 37
Cod, Shrimp, Calamari, Old Bay Fries

New Zealand Rack of Lamb ~ 48
Smashed Garlic Potatoes, Brandy Demi Glaze

Prawn Scampi Over Linguini (6) ~ 39
Garlic, Lemon, EVOO, Fresh Rosemary

Mediterranean Bronzini / Black Sea Bass ~ MP
Peppers, Onions, Oregano, Lemon EVOO

Surf & Turf ~ 73
8oz Filet Mignon, 6oz Lobster Tail, Garlic Mashed

Twin Lobster Tails ~ 65
(2) 6oz Tails, Charred Lemon, Brown Butter, Garlic Mash

SIDES ~ 9

Baked Potato
Sautéed Mushrooms
Mac & Cheese
Lyonnais Potatoes
Red Bliss Garlic Smash Potato
Mushroom Risotto

Hand Cut Steak Fries
Asparagus Sautéed
Broccoli Sautéed
Spinach Sautéed
Creamed Spinach

SWEETS

Tiramisu 11
Chocolate Mousse 9
Crème Brulee 11

Cheesecake 11
Carrot Cake 10
Graham Cracker Gelato 9

ICED SHELLFISH

Seafood Tower for (2) ~ 72
(4) Shrimp, (4) Clams,
(4) Oysters (4) Lobster Claws

(5) Prawn Cocktail ~ 19
Hot Ketchup, Lemon

East Coast Oysters ~ 4 Each
Horseradish, Lemon, Vinaigrette

Littleneck Clams ~ 3 Each
Chives, Shallot Vinaigrette

Colossal Crabmeat Cocktail ~ 28
Caper Aioli, Lemon

Tuna Stack ~ 19
Ahi tuna, Soy Ginger, Avocado,
English Cucumber Salad

PASTA & SHELLFISH

Seafood Fra Diavalo ~ 39
Clams, mussels, Calamari, Shrimp,
Lite Devil Sauce

Penne Vodka ~ 26
Add Chicken ~ 9, Shrimp (5) Skewer ~ 19

Clams & Mussels over Linguini ~ 29
Garlic, Lemon, EVOO, Oregano

Lobster Mac & Cheese ~ 39
3 Blend Cheese, Lobster Claws

Pasta Primavera ~ 24
Seasonal Vegetables, Alfredo Cream sauce

BETWEEN THE BUNS (LUNCH ONLY)

All Burgers & Sandwiches Are Served With
Hand-Cut Fries or Small Salad (7.00)

California Cheese Burger 17
House Blend Burger, Lettuce, Tomato, Onions,
Avocado-Mayo, American Cheese

Sliced Steak Sandwich ~ 19
Onion., Peppers, Pepper, Blended Cheese

BLT Grilled Cheese - 19
Blended Cheese, Bacon, Lettuce, Tomato,
Seasoned Fries

NO SUBSTITUTIONS PERMITTED
Plate Sharing Charge \$25 per person

PARTIES OF 6 OR MORE, 20%
SERVICE CHARGE WILL
BE ADDED TO BILL

We proudly use zero trans fat oil for frying & free range chicken.
*Consuming raw or under-cooked meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

