

# MODERN STEAK

## STARTERS

- Market Soup ....7
- Lobster Chowder, "New England Style", Root Vegetables, Bacon ....11
- Crispy Shrimp, Sweet Chili Aioli ....12
- Certified Angus Beef® Carpaccio, Shaved Asparagus, Parmesan Crostini\* ....12

## RAW BAR

- Oysters\* ....2.5 ea      White Shrimp ....3.5 ea
- Half Pound Maine Lobster ....14 ea      Half Pound Alaskan King Crab ....19 ea

## SALADS

- Chopped Salad, Avocado, Crisp Vegetables, Parmesan, Champagne Vinaigrette ....11
- Chicken Salad, Fuji Apples, Greek Yogurt, Grilled Ciabatta ....11
- Warm Maine Lobster Salad, Fingerling Potato, Corn, Mushroom, White Truffle ....18
- Roasted Beet Salad, Salted Pistachio, Watercress, Boucheron Cheese ....12
- Jumbo Shrimp Louie, Hearts of Palm, Avocado, Tomato ....16
- Wedge Salad, Bacon, Egg, Avocado, Roaring 40's Blue Cheese, 1000 Island Dressing ....11
- Classic Caesar, Parmesan Vinaigrette, Ciabatta Crostini ....9
- (Add: Grilled Chicken...4 | Add: Grilled Steak...9)

## SANDWICHES

(Choice of: Fries, Coleslaw, Simple Greens)

- Kobe Burger, Cheddar, Smoked Bacon, 1000 Island\* ....16
- Modern Club Sandwich, Turkey, Smoked Ham, Bacon, Havarti ....14
- Warm Roast Beef Sandwich, Au Jus, Horseradish, Aged Swiss\* ....13
- Kobe Beef Hot Dog "All The Fixins" ....10
- Twin Sliders, House Made Bun, American Cheese, Caramelized Onions\* ....9
- Turkey Burger, Avocado, Lettuce, Tomato, Havarti ....12

## ENTRÉES

- Maple Bacon Glazed Salmon, Roasted Sweet Potatoes, Brussels Sprouts\* ....17
- Crispy Half Chicken, Butternut Squash Spaetzel, Grilled Mushrooms, Chicken Jus ....21
- 10 oz Prime Sirloin, Herbed Butter, French Fries\* ....22
- Sautéed Shrimp, Artichoke Tortelli, Roasted Mushrooms, Parmesan ....17
- Spinach Fettuccini, Portobello Mushrooms, Caramelized Garlic, Onion Crema...13

## SIDES...6

- Sautéed Spinach | French Fries, Ketchup, Aioli | Crispy Fingerling Potatoes
- Brussels Sprouts, Applewood Smoked Bacon | Classic Mac N' Cheese
- Buttermilk Onion Rings, BBQ Sauce | Sweet Potato Pie with Burnt Marshmallows

# lunch

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BUBBLES

	Glass	Bottle
Pink Diamond - Veev Acai, Lemon, Pomegranate Juice, Sparkling Wine	9	
Jalisco Flower - Hornito's Añejo Tequila, Grapefruit, St. Germain Elderflower, Sparkling Wine	9	
NV Cristalino "Brut" Cava, Penedès, SP	7	28
NV Moët & Chandon "Imperial Rosé", Champagne, FR	15	81
NV Veuve Clicquot "Yellow Label", Champagne, FR	15	81

## WHITES

2008 Riesling - Hoque Cellars, Columbia Valley, WA	7.5	30
2009 Torrontés - Tamari, Mendoza, AR	8.5	34
2009 Grüner Veltliner - Berger, Kemstal, AU	7.5	34
2008 Albariño - Paco & Lola, Rias Baixas, SP	9.75	39
2010 Pinot Grigio - Rapido, Delle Venezie, IT	7.5	30
2008 Pinot Grigio - Lechthaler, Trentino, IT	10.75	44
2008 Pinot Gris - Erath, Oregon	9	36
2009 Sauvignon Blanc - Cloudy Bay, Marlborough, NZ	15	60
2009 Chardonnay - Alamos, Mendoza, AR	6.75	27
2009 Chardonnay - Lincourt "Unoaked", Sta. Rita Hills, CA	11.25	45
2008 Chardonnay - Jordan, Russian River Valley	15	60
2009 Chalk Hill "Estate", Sonoma, CA	19	76

## REDS

2008 Chianti Classico - Lionello Marchesi, Tuscany, IT	11.5	46
2008 Shiraz - SXS "Step Two", South Australia	7.5	30
2008 Barbera - Castervero, Piedmonte, IT	7.5	30
2009 Malbec - Grascón, Mendoza, AR	8	32
2005 Syrah - Kunde Estate, Sonoma County	10	40
2007 Zinfandel - Ravenswood "Old Vine", Sonoma County	10.5	42
2006 Super Tuscan - Villa Antinori, Tuscany, IT	12	48
2008 Tempranillo - Numanthia "Termes", Toro, SP	13	52
2007 Merlot - Freemark Abbey, Napa Valley	14	56
2009 Pinot Noir - Angeline, Sonoma County	10	40
2009 Pinot Noir - Russian Jack, Martinborough, NZ	12.5	50
2008 Pinot Noir - Truchard "Fox Block Seven", Carneros	15	60
2009 Cabernet Sauvignon - Terra Robles, Paso Robles	8	32
2008 Cabernet Sauvignon - Jamey Whetstone "Manifesto", North Coast	12	48
2007 Cabernet Sauvignon - ZD Winery, Napa Valley	16	64
2004 Syrah - La Sirena by Heidi Barrett, Santa Ynez Valley	19	76
2008 DeLILLE Cellars "D2" Columbia Valley, WA	21	84

## COCKTAILS

### Spiced Apple Manhattan ....11

Maker's Mark, Grand Marnier, Spiced Apple, Cinnamon, Vanilla

### Old Town Negroni ....10

Campari, Hendrick's Gin, Carpano Antica, Fresh Squeezed Orange Juice

### Perfect Pimm's Cup ....10

Plymouth Gin, Sweet Vermouth, Cucumber, Lime, Lemon, Orange, Raspberry, Blackberry, Strawberry, Mint, Splash of Soda

### The Ronin ....11

Yamazaki 12 year Single Barrel Japanese Whiskey, Ginger, Yuzu

### Sazarac #12 ....11

(r)1 Whiskey, Ouzo #12, Hennessy VS, Dash of Bitters

### Retail Therapy ....11

Belvedere Vodka, Grand Marnier, Strawberry, Basil, Lemon Juice

### Modern Swizzle ....11

Flor de Cana 7 year, Lime Juice, Raspberry & Orange Bitters, Snow, Topped with Elderflower, Soda

### Close Out ....11

El Tesoro Silver Tequila, Mint Leaves, Cucumber, Lime Wedge, Pinch of Salt

### Sour Cherry Fix ....11

Vox Vodka, Lemon, Sour Cherry Jam

## BEERS

Michelob "Ultra" ....4.5	Sierra Nevada "Pale Ale" ....5.75
Bud Light ....4.5	Four Peaks "Kilt Lifter Scottish Ale" ....5.75
Coors Light ....4.5	Deschutes Brewery "Black Butte Porter" ....5.75
Hoegaarden "Belgium White Ale" ....5.75	Stella Artois ....5.75
	Modelo Especial ....5.5