

APPETIZERS

|                                                                                                |          |
|------------------------------------------------------------------------------------------------|----------|
| Jumbo Shrimp Cocktail                                                                          | 19       |
| Oyster Bay Blue Point                                                                          | 4.5 each |
| Colossal Crab & Jumbo Shrimp                                                                   | 21       |
| Fried Calamari                                                                                 | 17       |
| sweet & hot peppers, pomodoro sauce                                                            |          |
| Escargot                                                                                       | 14       |
| with garlic butter                                                                             |          |
| Oyster Rockefeller                                                                             | 29       |
| half a dozen baked blue point oysters on a half shell, spinach, mozzarella, remoulade          |          |
| Tuna Tartare                                                                                   | 18       |
| sushi grade tuna, avocado, herb roasted red pepper, soy sauce, wonton                          |          |
| Beef Carpaccio                                                                                 | 18       |
| sliced thin filet mignon, horseradish cream sauce, baby arugula, crispy Pecorino Romano cheese |          |
| Chicken Potstickers                                                                            | 14       |
| shiitake mushrooms, scallions, sweet and sour chili broth                                      |          |

SOUPS & SALADS

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| Soup du Jour                                                                                                      | 8  |
| Classic Onion Soup Gratinée                                                                                       | 9  |
| Signature Crab Bisque                                                                                             | 12 |
| Classic Caesar Salad                                                                                              | 14 |
| romaine hearts, parmesan, housemade croutons                                                                      |    |
| BLT Salad                                                                                                         | 18 |
| iceberg lettuce wedge, fresh tomatoes, Maytag Blue Cheese wedge, Neuske Farm Bacon, homemade blue cheese dressing |    |
| Pear Salad                                                                                                        | 16 |
| oven roasted fresh pear, frisée, brie cheese, dried cranberries, candied pecans, raspberry vinaigrette            |    |
| Burrata Salad                                                                                                     | 18 |
| frisée jersey heirloom tomato, Bermuda onions, Himalaya infused pink sea salt, balsamic glaze                     |    |
| House Salad                                                                                                       | 14 |
| mesclun greens, balsamic vinaigrette, cucumber, sliced tomato, crumble blue cheese, caper berries, balsamic glaze |    |



HOUSE AGED USDA PRIME

|                                                                       |    |                     |    |
|-----------------------------------------------------------------------|----|---------------------|----|
| Rod's Special NY Sirloin 55                                           |    |                     |    |
| Filet Mignon                                                          | 53 | Petite Filet Mignon | 44 |
| Blackened Delmonico "Cowboy Chop" 59                                  |    |                     |    |
| Rib Veal Chop 51                                                      |    |                     |    |
| USDA Roast Prime Rib 55                                               |    |                     |    |
| natural au-jus                                                        |    |                     |    |
| *limited quantity*                                                    |    |                     |    |
| Berkshire Porkchop 36                                                 |    |                     |    |
| center cut chop, sweet corn risotto, vegetable bouquet, mango chutney |    |                     |    |
| Rod's Sliced Tenderloin 49                                            |    |                     |    |
| crispy vidalia onion strings, mashed potato, demi-glacé               |    |                     |    |
| Surf & Turf 62                                                        |    |                     |    |
| petite filet mignon, lobster tail, half lemon, drawn butter           |    |                     |    |
| USDA Prime Dry Aged Porterhouse for Two 165                           |    |                     |    |

STEAK ADDITIONS

|                                                                                  |    |                   |   |
|----------------------------------------------------------------------------------|----|-------------------|---|
| Chef's Way 12                                                                    |    |                   |   |
| Maytag Blue Cheese, crispy onion strings, roasted mushrooms, rosemary demi-glacé |    |                   |   |
| A Lá Oscar                                                                       | 22 | Horseradish Cream | 4 |
| Au Povire Sauce                                                                  | 4  | Béarnaise Sauce   | 4 |
| Rod's Steak Butter                                                               | 4  | Blue Cheese       | 4 |
| Lobster Tail 22                                                                  |    |                   |   |

20% GRATUITY AUTOMATICALLY ADDED FOR PARTIES OF SIX OR MORE  
\$9 SHARING CHARGE WILL AUTOMATICALLY BE ADDED  
21% GRATUITY AND \$2.50 DELIVERY CHARGE IS AUTOMATICALLY ADDED TO ROOM SERVICE ORDERS

MAIN COURSES

|                                                                                                                                     |    |
|-------------------------------------------------------------------------------------------------------------------------------------|----|
| Veal Chop Milanaise                                                                                                                 | 55 |
| center cut veal chop butterflied & lightly breaded, baby arugula, Bermuda Onions, cherry tomatoes, 5-year aged balsamico            |    |
| Roasted Free Range Chicken                                                                                                          | 36 |
| mashed potatoes, vegetables, natural jus                                                                                            |    |
| Pan-Seared Diver Sea Scallops                                                                                                       | 38 |
| black truffle risotto, asparagus, pan sauce, balsamic glaze                                                                         |    |
| Blackened Mahi - Mahi                                                                                                               | 32 |
| grilled Mahi-mahi with Cajun spice, aromatic basmati rice, Caribbean fruit mélange, lemon beurre blanc                              |    |
| Chilean Sea Bass                                                                                                                    | 42 |
| hoisin glaze pan seared sea bass, sautéed broccoli rabe, lo mein noodles, shrimp broth                                              |    |
| Crusted North Atlantic Salmon                                                                                                       | 34 |
| mustard, fresh herbs crusted salmon, mashed potatoes, garlic sautéed broccoli                                                       |    |
| Creamy Cajun Pasta                                                                                                                  | 34 |
| shrimp, blackened chicken, andouille sausage, peppers, red onions, cream sauce, linguini pasta                                      |    |
| Char-Grilled Vegetable Pasta                                                                                                        | 28 |
| squash, broccoli rabe, red onion, cherry tomatoes, fresh basil, zucchini noodles, sautéed garlic, olive oil, Pecorino Romano Cheese |    |

SIDES

|                                |    |
|--------------------------------|----|
| German Potatoes                | 13 |
| Crispy Shallot Mashed Potatoes | 12 |
| Steakhouse Cream of Spinach    | 13 |
| Sweet Vidalia Onion Strings    | 13 |
| Asparagus Caprese              | 17 |
| mozzarella, cherry tomatoes    |    |
| Brussel Sprouts                | 15 |
| smoked bacon                   |    |
| Steakhouse Baked Potato        | 13 |
| Fresh Lobster Mac & Cheese     | 23 |
| Roasted Mushrooms              | 13 |

\*\*PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES PRIOR TO ORDERING\*\*