

Raw Bar

JUMBO SHRIMP COCKTAIL ~ \$14.95

Three Jumbo Tiger Prawns, Cocktail Sauce

OYSTERS ON THE HALF SHELL ~ \$13.95

Half Dozen Large East Coast Oysters

ALASKAN KING CRAB LEGS ~ \$14.95

Quarter Pound Split King Crab Legs

ZITA'S PLATTER ~ \$44.95

Four Jumbo Shrimp, Four Oysters, Half Pound King Crab Legs

NEPTUNE'S PLATTER ~ \$89.95

Eight Jumbo Shrimp, Eight Oysters, One Pound Alaskan King Crab Legs

Soup

LOBSTER BISQUE ~ \$8.95

Intense Lobster Essence, Crème Fraîche, Lobster Claw Garni

FRENCH MAUI ONION ~ \$6.95

Caramelized Onions, Beef Stock, Gruyère Cheese, Garlic Crostini

ROASTED RED PEPPER BISQUE ~ \$6.95

Pesto Crème Fraîche, Garlic Chèvre Crostini

WILD MUSHROOM BISQUE ~ \$6.95

Wild Mushroom Blend with Jalapeno Crème Fraîche

CHILI CON KOBE ~ \$8.95

Rich Tomato Broth with Cannellini Beans, Aged Widmer Cheddar & Jalapeno Crème Fraîche

Salad

JULIUS CAESAR ~ \$2.95

Romaine, Shaved Parmesan Reggiano, Garlic Croutons, Caesar Dressing

.....a la Carte \$6.95

MOUNTAIN WEDGE ~ \$3.95

Iceberg, Maytag Blue Cheese, Candied Pancetta, Berries, Candied Pecans, Blue Cheese Dressing

.....a la Carte \$7.95

CHOP SALAD ~ \$4.95

Romaine Iceberg Blend, Bacon, Egg, Cucumber, Onion, Tomato, Widmer Cheddar, Crouton, Ranch

.....a la Carte \$8.95

WILD MUSHROOM & GOAT CHEESE SALAD ~ \$4.95

Gourmet Greens, Warm Mushrooms, Chèvre, Onions, Almonds, Tomatoes, Raspberry Balsamic Vinaigrette

.....a la Carte \$8.95

WINTERBERRY SALAD ~ \$4.95

Gourmet Greens, Candied Walnuts, Boursin, Cranberries, Haricot Verts, Berries & Red Wine Vinaigrette

.....a la Carte \$8.95

Appetizer

OYSTERS JAGUAR ~ \$9.95

Four East Coast Oysters Baked with White Wine, Basil, Parmesan, Garlic Bread Crumbs & Aged Balsamic

ROASTED CORN & JALAPENO CRAB CAKES ~ \$13.95

Twin Lump Crab Cakes with Coconut Curry Cream

CAMELOT CHICKEN ~ \$9.95

Coconut Encrusted Chicken Tenders, Coconut Honey Mustard

SPINACH & ARTICHOKE DIP ~ \$8.95

Sautéed Spinach & Artichoke Warm Cheese Spread, Fried Yucca Chips, Garlic Crostinis

OCEAN'S TWELVE ~ \$15.95

Two Large Shrimp, Two Diver Scallops, Prince Edwards Mussels, Pesto Crème

PERNOD MUSSELS ~ \$11.95

Prince Edwards Mussels, Pernod, Butter, Tarragon Crème

KOBE TARTARE ~ \$15.95

Hawaiian Red Sea Salt, Red Onion, Fresh Herbs, Caperberries, Truffle Oil, Garlic Toast Points

Gourmet Pastas

ALL OF OUR GOURMET PASTAS ARE MADE FROM FRESH PASTA AND THE FINEST INGREDIENTS

CHICKEN REGGIANO ~ \$21.95

Parmesan Encrusted Chicken Breast, Marinara, Alfredo, Spinach, Sundried Tomatoes, Artichoke, Mushrooms, Linguini

SEAFOOD ALFREDO ~ \$24.95

Tiger Shrimp, Diver Scallops, Mussels, Walnuts, Sundried Tomatoes, Pesto Alfredo, Garlic Linguini

ROASTED VEGETABLE PRIMAVERA ~ \$19.95

Squash, Broccoli, Mushrooms, Carrots, Peppers, Asparagus, Marinara, Parmesan, Spinach Papardelle

Poultry, Lamb & Pork

CHICKEN MARSALA ~ \$23.95

Free Range Chicken Breast with Sweet Marsala and Mushrooms over
Garlic Mashed Potatoes & Sautéed Spinach

BING CHERRY DUCK ~ \$27.95

Braised Duck Confit with Sweet Bing Cherry Demi-Glace.
Accompanied with Boursin Mashed Potatoes & Steamed Asparagus

POMEGRANATE LAMB RACK ~ \$42.95

Herb Encrusted Frenched Rack with Pomegranate Merlot Glaze.
Accompanied with Sweet Mashed Potatoes & Steamed Haricot Verts

PORK CHOPS AU POIVRE ~ \$29.95

Pepper Encrusted Pork Chops sautéed w/Brandy, Veal Demi-Glace & Mushrooms.
Accompanied with Boursin Mashed Potatoes & Steamed Asparagus

Seafood

CHILEAN SEABASS ~ \$39.95

Pan Seared with Thai Chili Beurre Blanc.
Accompanied with Garlic Mashed Potatoes & Asparagus Medley

TRISTAN LOBSTER TAILS ~ \$42.95

Cold Water Twin Tails Brushed with a Sweet Butter Glaze.
Accompanied with Boursin Mashed Potatoes & Roasted Carrots

ORGANIC SALMON ~ \$26.95

Baked medium on Lemons & Garlic. Topped with Bourbon Maple Compound Butter.
Accompanied with Jasmine Rice & Sautéed Winter Squash Medley

MOREL SCALLOPS ~ \$29.95

Dry Morel Encrusted Diver Scallops over Madeira Shallot Reduction.
Accompanied with Wild Mushroom Risotto & Steamed Asparagus

HAZELNUT ENCRUSTED HALIBUT ~ \$32.95

Hazelnut Encrusted Fresh Halibut Filet with White Chocolate Beurre Blanc.
Accompanied with Sweet Mashed Potatoes & Steamed Haricot Verts

MARYLAND CRAB STUFFED ORANGE ROUGHY ~ \$25.95

Maryland Crab Stuffed Orange Roughy with Jalapeno Beurre Blanc.
Accompanied with Sweet Mashed Potatoes & Steamed Haricot Verts

ALASKAN KING CRAB LEGS ~ \$37.95

Half Pound Steamed Split Crab Legs served with Lobster Drawn Butter.
Accompanied with Jasmine Rice & Sautéed Winter Squash Medley

Boston Surf

ADD ONE OF THESE SEAFOOD SIDES TO YOUR FAVORITE DISH

PEPPERED AHI TUNA ~ \$9.95

Black Pepper Encrusted Ahi Tuna served with Sweet Chili Sauce

TRISTAN LOBSTER TAIL ~ \$19.95

Cold Water Tail with Lobster Clarified Butter

BIG OSCAR ~ \$14.95

Sautéed Lobster, Shrimp & King Crab with Lobster Hollandaise

KING CRAB LEG ~ \$14.95

Quarter Pound Steamed King Crab with Lobster Clarified Butter

SHRIMP SCAMPI ~ \$12.95

Sautéed Tiger Shrimp with Sweet Vermouth, Garlic, Cream, Butter & Parsley

THAI SCALLOPS ~ \$16.95

Caribbean Jerk Encrusted Scallops with Thai Chili Beurre Blanc

MARYLAND CRAB CAKE ~ \$9.95

Jumbo Lump Crab Cake with Coconut Curry Crème

~All Parties of Six or More Will Be Assessed a 20% Gratuity~

Chicago Turf

OUR CERTIFIED ANGUS BEEF IS SERVED WITH VEAL DEMI-GLACE & FRIED ONION STRAWS

PETITE NEW YORK STRIP ~ \$32.95

12 oz. Center Cut New York Strip served with a Baked Potato & Steamed Broccoli

JAG'S NEW YORK STRIP ~ \$39.95

16 oz. Center Cut New York Strip served with a Baked Potato & Steamed Broccoli

PRINCESS FILET ~ \$32.95

7 oz. Center Cut Filet served with Garlic Mashed Potatoes & Asparagus Medley

KING FILET ~ \$41.95

10 oz. Center Cut Filet served with Garlic Mashed Potatoes & Asparagus Medley

COWBOY RIBEYE ~ \$43.95

17 oz. Bone-In Ribeye served with Au Gratin Potatoes, Steamed Asparagus & Horseradish Chantilly

PORTERHOUSE ~ \$49.95

26 oz. Porterhouse served with Sweet Mashed Potatoes & Steamed Haricot Verts

BONE-IN FILET ~ \$53.95

16 oz. Bone-In Filet Mignon served with Boursin Mashed Potatoes & Steamed Aparagus

Kobe

KOBE IS AN EXCLUSIVE GRADE OF BEEF FROM THE WAGYU CATTLE. IT'S ALL GRAIN DIET & GENETICS YIELD A FILET THAT IS HIGHLY MARBLEIZED & EXTREMELY TENDER.

KOBE FILET MIGNON ~ \$67.95

8oz. Center Cut Filet served with Au Gratin Potatoes & Sautéed Spinach

Specialty Steaks

BLACK TRUFFLE FILET ~ \$59.95

Morel Encrusted 10 oz. Filet Mignon topped with Truffle Compound Butter, Shaved Truffles & Madeira Morel Reduction. Accompanied with Wild Mushroom Risotto & Steamed Asparagus

THE BIG OSCAR ~ \$55.95

10 oz Filet Mignon Topped with Shrimp, Lobster, King Crab & Lobster Hollandaise.
Accompanied with Sweet Mashed Potatoes and Steamed Haricot Verts

Additions

Béarnaise	~ \$2	Sautéed Maui Onions	~ \$3
Hollandaise	~ \$2	Mushroom Onion Medley	~ \$3
Lobster Hollandaise	~ \$2	Loaded Baked Potato	~ \$5
Sautéed Wild Mushrooms	~ \$4	Au Poivre	~ \$5
Sautéed Button Mushrooms	~ \$3	Creamed Spinach	~ \$4