

STARTERS

CAPRESE GF 19
Il Casolare Bufala Mozzarella, Vine Ripe Tomatoes, Basil Oil

MEATBALLS 17
Tomato Sauce, Goat cheese

BEEF WONTONS 19
Prime Rib, Mozzarella, Caruso's Chicago Giardiniera, Spicy Cheddar Dip

GRILLED OCTOPUS GF 24
Grape Tomatoes, Fingerling Potatoes, Artichoke Hearts, Oregano Pesto

CRISPY SHRIMP & CALAMARI 23
Cocktail Sauce

THE BRASS TOWER*

FIRE ROASTED LOBSTER, U-10 SEA OF CORTEZ SHRIMP COCKTAIL, TUNA CRUDO, HAMACHI TARTARE, OYSTERS ON THE HALF SHELL, COCKTAIL SAUCE, MUSTARD AILOI, DILL MIGNONETTE

125

SHRIMP COCKTAIL GF 26
5 U 10 Sea of Cortez Shrimp

OYSTERS ON THE HALF SHELL* GF 26
B3, Bosu

TUNA CRUDO* GF 22
Yellowfin Tuna, Cucumbers, Capers, Lemon, Cilantro, EVOO

HAMACHI TARTARE* 23
Japanese Hamachi, Avocado, Lemon, Sesame Oil, Soy Sauce, Sambal, Wonton Crackers

FRIED OYSTERS ROCKEFELLER 29
Fried Oyster, Creamed Spinach, Lemon Aioli

SOUPS

LOBSTER BISQUE 14
Yuzu Crème Fraîche, Chervil

CHICKEN NOODLE SOUP 9
Traditional (the way it should be)

SALADS

MARATHON GF V 16
Fuji Apples, Pumpkin Seeds, Dried Cranberries, Pistachios, Blueberries, Avocado, Champagne Vinaigrette

BABY GEM WEDGE GF 17
Baby Gem Lettuce, Bacon, Tomato, Housemade Blue Cheese Dressing & House Vinaigrette

CHOPPED GF 16
Breakfast Radish, Red Onion, Marinated Artichokes, Red Peppers, Cucumber, Red Lentils, Bufala Mozzarella, House Vinaigrette

CAESAR* 15
Romaine Hearts, Caesar Dressing, Croutons & Grated Parmesan

THE GREEK 17
Tomatoes, Cucumber, Feta Cheese, Kalamata Olives, EVOO, Lemon Juice, Soft Crouton

+ SALAD ADD-ONS

GRILLED CHICKEN \$5;
SKIRT STEAK* \$20;
BROILED SALMON* \$10;
SHRIMP \$5 EACH;
FIRE ROASTED LOBSTER TAIL \$28 EACH;
CRAB CAKE \$25 EACH

ENTRÉES

SIGNATURE SEAFOOD

SHRIMP DE JONGHE 38
6 U10 Sea of Cortez Shrimp, Butter, Marsala Wine, Garlic, Parsley, Breadcrumbs

CRAB STUFFED WALLEYE 42
Lump Crab Meat, Lemon Butter Sauce, Capers, Fried Leeks

CANADIAN LOBSTER TAILS (2 X 5OZ) GF 56
Fire Roasted

ATLANTIC SALMON* GF 42
Herb Citrus Salad

BRANZINO GF 45
Fire Grilled, Chard Lemon, Oregano Oil

BUTCHER'S CUTS

PRIME SKIRT STEAK*
(12 OZ) GF 49
Chimichurri, Broccolini

FILET MIGNON*
(10 OZ) GF 65
Bordelaise Sauce, Roasted Shallots

PRIME NY STRIP*
(14 OZ) GF 69
Bordelaise Sauce, Roasted Shallots

BONE IN RIBEYE*
(18 OZ) GF 68
Herb Butter

+ STEAK ADD-ONS

OSCAR \$15; HORSERADISH \$5;
BLUE CHEESE \$5; PEPPERCORN \$3;
GARLIC \$3

GOLD COAST CLASSICS

HERITAGE BERKSHIRE PORK CHOP*
(12 OZ) GF 39
Apple Chutney

THE BELLEVUE FRENCH DIP* 33
Prime Rib, Au Jus, Horseradish Cream Sauce, Hand Cut Fries

ROASTED CHICKEN GF 33
Half Amish Chicken, Garlic, Oregano Lemon, Rosemary, Hash Brown Potatoes

CRAB CAKES 49
Chipotle Aioli, Cabbage

PASTA

GLUTEN FREE PASTA +\$3

SPICY RIGATONI 24
Vodka Sauce

SHORT RIB PACCHERI 29
Briased Short Rib

SQUID INK SPAGHETTI 29
Grape Tomato Sauce & Sauteed Shrimp

PIZZA

Housemade & Hand Stretched Dough
GLUTEN FREE CRUST +\$3

CHEESE PIZZA 20

GOLD COAST PIZZA 28
Sliced Prime Rib, Caruso's Chicago Giardiniera, Housemade Italian Sausage

SANDWICHES

Served With Hand-Cut Fries

TRIPLE B BURGER* 22
Triple 3oz Patty, American Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun

GRILLED CAJUN CHICKEN 18
Bacon, Swiss Cheese, Chipotle Aioli, Onion, Pickles, Brioche Bun

SPICY FRIED CHICKEN 17
Spicy Mayo, Crystal Hot Sauce, Provolone Cheese, Lettuce, Tomato,

SIDES

CREAMED SPINACH 15
SAUTÉED MUSHROOMS GF 15
BREAD SERVICE 8

LANGOSTINO MAC & CHEESE 25
SPICY CHARRED BROCCOLINI GF V 14
ASPARAGUS GF V 14

BUTTERY MASHED GF 14
HAND CUT FRIES V 10

*THESE ITEMS ARE SERVED RAW, UNDERCOOKED, OR COOKED TO ORDER OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.