



Appetizers

Argentinian Red Shrimp ... 17

sauteed in butter, garlic, shallot and red chili flake,
lemon & scallion finish, warm baguette

Braised Cannellini Bean Bruschetta ... 15

braised white bean puree, pickled red onion, piquillo peppers,
micro greens, toasted baguette, olive oil, aged balsamic

Hog Island® Style Baked Oysters ... 16

(5) Virginia oysters baked with
BBQ chipotle bourbon compound butter, lemon wedge

Burrata Caprese ... 16

4oz burrata, heirloom tomatoes, basil pesto,
sundried tomato pesto, toasted pine nuts, extra virgin olive oil,
Maldon sea salt, white balsamic reduction, grilled baguette

Spanish Octopus* ... 18

gigante bean & arugula sauté, grape tomatoes
salsa verde, aged balsamic vinaigrette

Escargot ... 16

tarragon scampi butter, parmesan reggiano,
toasted crostini

Jumbo Lump Crab Cakes ... 17 single / 32 double

red watercress and piquillo pepper micro salad,
dijonaise, lemon wedge

Beef Carpaccio* ... 21

C.A.B.® beef tenderloin, shaved black truffle, aged pecorino,
caper berries, watercress & arugula, lemon - Dijon aioli,
Maldon salt, extra virgin olive oil

Steak Tartare on Bone Marrow Canoe* ... 25

beef tenderloin, Dijon - brandy vinaigrette with capers & shallots, shaved black truffle, sous vide egg yolk, chives, toast points

Artisan Cheese and Charcuterie Board ... 19

Pick 3 cheeses: 2yr English Cheddar, Aged Gouda, Double Crème Brie, Gorgonzola, Fresh Feta or Purple Haze Goat Cheese,
Soppressata, Prosciutto, grapes, Castelvetro olives, crispy lavash & crostini
add: Local Honeycomb ... 3 Hoby's Fig Jam ... 2 Marcona Almonds ... 2

Salads and Soups

Asian Chopped Salad ... 15

Napa cabbage, red bell pepper, carrot, snow peas,
Shoyu pickled quail eggs, togarashi candied bacon,
orange-ginger-sesame vinaigrette toasted sesame seeds, scallion

Beet & Kale Salad... 15

roasted gold & red beets, mixed baby heirloom kale,
crumbled goat cheese, Mandarin oranges, farro,
toasted pine nuts, tarragon - champagne vinaigrette

Carrot - Ginger Bisque ... 8

allspice - coconut milk crema & scallion oil drizzle

Caesar ... 12

whole leaf romaine, herbed croutons,
parmesan tuile, shredded parmesan,
Karen's Filling Station Restaurant dressing

Classic Wedge ... 13

grape tomatoes, vanilla pickled red onion,
Nueske's bacon, blue cheese crumbles,
blue cheese dressing

Chicken White Bean & Kale Soup ... 8

piquillo - Aleppo pepper oil

Salad Additions:

Argentinian Red Shrimp ... 13

Maine Lobster Tail, 5oz ... 18

Organic Boneless Chicken Breast ... 10

Cape Cod U15 Diver Scallops, qty 2 ... 18

Ōra King Salmon ... 24



Main Plates

Cape Cod Diver Scallops ... 38

blackened U-15 scallops, Maine lobster sherry cream sauce,
basil pesto - parmesan risotto, grilled asparagus,
crushed pistachios, Fresno chili oil garnish

Ōra King Salmon ... 37

farro stir fry with snow peas, red bell pepper, scallion & egg,
glazed broccolini with orange soy caramel,
Calabrian honey white soy glaze and crispy shallots

Local Black Grouper... 37

cardamon scented carrot puree,
garlic confit tomatoes, grilled broccolini,
champagne - caviar beurre blanc

Frutti di Mare Pasta ... 41

Maine lobster, red shrimp, diver scallop & PEI mussels,
roasted wild mushrooms, soleggiati tomatoes, artichokes,
spinach, white wine butter sauce, fresh tagliatelle, pecorino

Braised Beef Short Rib ... 37

black eyed peas with bacon, celery, bell pepper & onion,
sautéed Swiss chard, grilled carrots,
"red eye" braising jus reduction

Culver Farms Duck Breast ... 46

6oz breast, cast iron seared & sliced, lavender - honey demi,
roasted gold beet wedges, cider vinegar glazed Brussel sprouts,
red beet - port wine emulsion

Chicken Saltimbocca ... 29

airline cut breast, whipped potatoes, asparagus,
sauteed wild mushrooms, Marsala pan sauce,
sage goat cheese, prosciutto

New Zealand Rack of Lamb ... 35 half / 46 full

grilled and pistachio & matcha crusted,
house made potato gnocchi, baby carrots,
balsamic roasted tomatoes, demi glaze

Hand Cut Steaks

garnished with sautéed green kale, caramelized pearl onions and demi glaze.

C.A.B. Petit Tenderloin, 5oz ... 39

C.A.B. Tenderloin, 8oz ... 59

30 Day Dry Aged NY Strip, 14oz ... 58

C.A.B. Prime Ribeye, 18oz ... 66

Specialty Cuts

Game Cut du Jour... MP *served with Chef's selection of seasonal vegetables and Game Paired sauce*

Japanese A5 Wagyu NY Strip, 6oz ... 130 *served with Hawaiian Black sea salt, cracked pepper, pickled vegetable*

Steak Additions

King Crab Oscar Topping ... 19 **Maine Lobster with Sherry Cream ... 15** **Green Peppercorn Au Poivre ... 10**

Bone Marrow Butter, Black Truffle Butter, Black Garlic Butter, Béarnaise or Gorgonzola Blue Cheese ... 4

Maine Lobster Tail, 5 oz ... 18

Table Side Shaved Black Truffles ... 15

U-15 Diver Scallops, qty 2 ... 18

Argentinian Red Shrimp (6) ... 13

Additional Sides

Parmesan Herb Risotto ... 7

Asparagus ... 6

Roasted Wild Mushrooms ... 6

Whipped Potatoes ... 5

Grilled Broccolini ... 6

Sauteed Spinach ... 5

Heirloom Baby Carrots ... 5

Split plate charge of \$10.00 applies to all Main Plates, Steaks and Specialty Cuts. Full Lamb Racks Cannot be Split.

20% + gratuity is strongly recommended and appreciated for all parties of 6 or more.

**PLEASE LET YOUR SERVER KNOW ABOUT ANY
FOOD ALLERGIES BEFORE ORDERING.**

*** CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY,
SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.**