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CAUGHT AND ICED

OYSTERS ON THE HALF SHELL

- market's best oysters, mignonette & cocktail sauce

SHRIMP COCKTAIL

- cocktail sauce

1 OZ. OSETRA CAVIAR

- hard boiled egg yolks, egg whites, chives, crème fraiche, capers, and red onions

APPETIZERS, GREENS & SOUP

SAUTEED SHRIMP

- garlic butter, grilled lemon

BAKED GOAT CHEESE

- tomato chutney, grilled bread

ROASTED KING CRAB LEGS

- chile butter, grilled lemon

TDR WEDGE

- bacon, tomatoes, blue cheese crumble, red onion, ranch

TENDER GREENS SALAD

- stone fruit, shallot- yogurt dressing, golden raisins

KING CRAB + LITTLE GEM SALAD

- lemon, avocado, radish, cucumber, mint, crab gribiche

SOUP DU JOUR

LAND & SEA

All fresh fish can be simply grilled upon request

PAN ROASTED AMISH CHICKEN

- Anson Mills grits, walnut brussels sprouts slaw, pan jus

NORTH ROAD SALMON

- lemon beurre blanc

PAN SEARED DIVER SCALLOPS

- shishito pepper - almond relish

SIMPLY PREPARED FISH

- chef's daily preparation

SWEET CORN RAVIOLI

- chanterelle mushrooms, pea shoots, brown butter

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STEAKS & CHOPS

LINZ HERITAGE ANGUS

FILET MIGNON

- 6 oz. cut
- 10 oz. cut

RIBEYE

- 16 oz. cut Prime

DRY AGED RESERVE

CDK FARM GRASS FED ANGUS - LENA IL NY STRIP

- 12 oz. cut - 21 day aged

TOMAHAWK CHOP

- 40 oz. Ribeye - 35 day aged

STRAUSS VEAL - FRANKLIN WI VEAL CHOP

- 16 oz. cut - 14 day aged

LAY IT ON THICK

LOBSTER TAIL

DIVER SCALLOPS

SHAVED TRUFFLE

OSCAR STYLE

- King crab, asparagus, béarnaise

SIGNATURE TDR BARREL AGED WORCESTERSHIRE GLAZE

BEARNAISE

BORDELAISE

ACCOMPANIMENTS

GRILLED ASPARAGUS

- lemon, parmesan

CAULIFLOWER STEAK

- olive oil, fresh herbs

TDR POTATOES

- potato puree, short rib, bordelaise

ROOT VEGETABLE GRATIN

- grand cru gruyere, thyme

POMMES ANNA

- golden crisp potato, parmesan

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