

CARLO & JOHNNY

APPETIZERS

Crab Cake Remoulade	24
Oysters Rockefeller* Spinach, Mornay, Parmigiano-Reggiano, Pernod	24
Mushroom Arancini Romesco Sauce, Ricotta Salata, Basil	15
Braised Short Ribs Crispy Fingerlings, Smoky Cheddar, Roasting Herbs, Sunny Side Egg	24
Wagyu Meatballs Herbed Ricotta, Classic Tomato Sauce, Pecorino Romano	18
Boomer's Blue Crab Bisque Sherry Wine, Fresh Chive	19

THE RAW BAR

Tiger Shrimp Cocktail	8 EA
Florida Stone Crab Claws Chilled, Cracked, Served with Dijonaise	MKT
Chesapeake Oysters*	3.75 EA
East & West Coast Oysters* Chef's Selections Flown in Daily	4.50 EA

SALADS

Freddie Roma Tomatoes, Applewood Bacon, Buttermilk Ranch	15
The Wedge Braised Bacon, Tomato, Red Onion, Fresh Dill, Buttermilk Blue Cheese	15
Classic Caesar* Parmigiano-Reggiano, Challah Croutons <i>Anchovies Available Upon Request</i>	15
Honeycomb Burrata 80 Acres Spring Greens, Whipped Ricotta, Dried Cherries, Hazelnut, Rosé Vinaigrette	15
Kale Apple Fresh Pomegranate, Apple, Prosciutto, Creamy Parmesan Dressing	15

JEFF RUBY U.S.D.A. PRIME STEAKS*

CATTLE SELECTED, RAISED, AGED, AND CUT EXCLUSIVELY FOR OUR STEAKHOUSES.

Steak Burrow 14 oz Blackened Strip, Creole Crawfish Sauce	80	Cowboy Steak 22 oz 70-Day Dry-Aged Bone-In Ribeye	94
New York Strip 14 oz Center Cut	67	Porterhouse 24 oz Center-Cut, 45-Day Dry-Aged	95
Boneless Ribeye 16 oz Delmonico	76		

JAPANESE A5 WAGYU*

SOURCED FROM THE MIYAZAKI PREFECTURE, A SELECTION OF THE RAREST BEEF IN THE WORLD

Filet Mignon 6 oz 168

PREMIUM HANDCRAFTED FILET MIGNON*

Barrel-Cut Filet Mignon 12 oz Cut From the Thickest Part of the Tenderloin	80	Anthony Muñoz* 8 oz Bacon Wrapped Filet, Rock Shrimp, Mushrooms, Béarnaise	72
Petite Filet Mignon 8 oz Center-Cut	58	Steak & Lobster 12 oz Cold Water Lobster Tail, 8 oz Filet Mignon	115
Steak Diane 8 oz Filet, Mushrooms, Brandy Cream	63		

TO CROWN YOUR STEAK

5 EACH

Béarnaise Sauce
Bourbon Peppercorn Sauce
Mushrooms & Onions
Horseradish Cream

Melted Point Reyes Blue Cheese
Roasted Garlic Butter
Sweet Onion Bacon Jam
Chili Rub

Collinsworth
Red King Crab, Asparagus,
Bordelaise, Béarnaise
 21 |

Burrow
Louisiana Crawfish,
Blackened Spice
 13 |

CLASSICS

Sixty South Salmon* Artichoke, Asparagus, Lemon Beurre Blanc	39
Lobster Bucatini Sauce Limone, Garlic-Sage Breadcrumbs	38
Cold Water Lobster Tail 12 oz, Baked with Lemon-Herb Butter	MKT

Lobster Burrow* 6 oz Filet Burrow, 6 oz Lobster Tail	89
Veal Marsala 14 oz Bone-In Rib Chop, Seasonal Mushrooms, Roasted Garlic	68
Sea Bass Forte Circa 1981 - King Crab, Shiitake, Beurre Blanc	49

Pork Chop 16 oz Double Bone, Sage-Lemon Gastrique, Romesco	38
Chicken Parmesan Linguine, Marinara, Basil	33
JR Double Burger* 4 oz Avril-Bleh Patties, Bacon, American Cheese, Pickle Relish, Lettuce, Red Onion, Duke's Mayo	22

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 6 Imported Cheeses	16	Cacio e Pepe Black Pepper, Pecorino Romano	16	Potato Hasselback Truffle Fondue, Rosemary, Chive, Crème Fraîche, Crispy Ham	16	Grilled Asparagus Lemon & Olive Oil	14
Boardwalk Fries Malt Vinegar Aioli	9	Pasta Bolognese Garganelli, San Marzano Tomato, Parmigiano-Reggiano	18	Sautéed Mushrooms Herb Sherry Butter	14	Charred Broccolini Confit Garlic, Chili, Roasted Lemon	14
Creamy Mashed Potatoes	11	Baked Potato	9	Classic Creamed Spinach	14	Truffle Creamed Corn	14

• WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES •

DONNY HATTON, EXECUTIVE CHEF

*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.