

SALADS

Grilled Chicken +8 "Almost Famous" Tenders (2) +8
Shrimp +13 Salmon* +13 Steak* +18

CLASSIC CAESAR SALAD 16

Hearts of romaine, creamy caesar dressing, croutons, parmesan
add anchovies +2

KALE SALAD 18

Toasted almonds, dried cranberries, shaved parmesan, lemon
vinaigrette

CRUNCHY ASIAN SALAD 18

Crisp veggies, wontons, cashews, mandarin orange, sesame-soy
ginger dressing

HOUSE SALAD 16

Spring mix, cherry tomatoes, cucumber, red onions, choice of
house made balsamic vinaigrette or ranch dressing

HANDHELDS

Served with your choice of potato or risotto

BIG ASS BURGER* 19

Two 6-ounce prime steakhouse patties, toppings your way

HALF ASS BURGER* 15

Single 6-ounce prime steakhouse patty, toppings your way

BISON BURGER* 25

Rich and sweet bacon jam, lettuce, tomato, onion, pickles

SHORT RIB FRENCH DIP 19

Slow roasted juicy short rib with birria dipping sauce.

FOUL MOUTHED CHICKEN SANDWICH

18

Breaded chicken breast, Ralph's WOW sauce, lettuce, tomato,
onion, pickles

NAUGHTY HOTTIE 18

Medium-heat breaded chicken sandwich tossed in an agave
chipotle glaze.

Planning Something Extra Special?

Celebrate with us in the Parlor Room, our
private dining space, perfect for groups of up
to 30. Enjoy warm hospitality, impeccable
service, and incredible cuisine. Ask any
service associate for details.

SMALL PLATES

ALMOST FAMOUS CHICKEN TENDERS 14

These "Almost Famous" fried chicken fingers are straight up addictive. Fresh
tenderloins brined for crazy juiciness, a secret spice blend & fried until the
crust is loud, crisp & melts in your mouth. Served with Ralph's WOW sauce!

CHEDDAR BRIOCHE ROLLS (4) 6

Served with whipped butter. Add bacon steak butter +4

BARBACOA SHRIMP 19

Blackened jumbo shrimp, parsnip & celery root puree, roasted tomato, charred
asparagus tips broken lemon vinaigrette

FRENCH ONION SOUP 14

Classic rich broth, caramelized onions, provolone cheese, ciabatta crouton

PORK BELLY BAO BUNS 15

Pillowy steamed buns, crispy edged pork, sticky pineapple chili aioli and
crunchy pickled veggies

OBNOXIOUSLY LOADED FRIES 14

Waffle cut fries, short rib, fontina & cheddar blend, sour cream & scallions

POINT JUDITH CALAMARI 19

Shatteringly crisp perfection, plump sweet rings

DYNAMITE SHRIMP 18

Crispy shrimp tossed in our special sauce a true Florida favorite!

CRAB CHEESE DIP 18

Next level indulgence, sweet juicy lumps of crab, three-cheese sauce served with
wonton chips

BISON SLIDERS (3)* 19

Potato roll, tobacco onions, bacon jam

CHICKEN AND CHURROS 19

"Almost Famous" chicken tenders served with hot honey and Ralph's WOW
Sauce, hugged by crispy churros and finished your way: Heath Bar, Fruity
Pebbles, Oreo, Pistachio, or Traditional Cinnamon Sugar.

CHAR-GRILLED OYSTERS 16

Topped with bacon butter and blackened seasoning

CRAB STUFFED MUSHROOMS 18

Caps cradling sweet crab filling, with scampi butter

ASIAN STICKY RIBS 17

Tender pork ribs roasted then lacquered in a finger-licking sweet savory sauce,
umami in every bite

HOUSE SPECIALTIES

Add a House Salad or Caesar Salad 8

BEEF WELLINGTON* 65

This timeless masterpiece is fine dining on a plate. Center-cut filet mignon, proscuitto with a spinach mushroom duxelles in golden flaky puff pastry. Available Medium Rare only.

1/2 POUND CHIMICHURRI FILET MIGNON SKEWER* 29

Grilled with luxury South American flair-tender tips charred to perfection then kissed with a vibrant chimichurri

SLOW BRAISED BEEF SHORT RIBS 32

Tender and savory, mushroom demi-glace, served with Yukon Gold mashed potatoes

14 OZ DUROC PORK CHOP* 32

Grilled ginger-soy glaze, Yukon Gold mash

THE PRIME ROASTED CHICKEN 28

Roasted bone-in chicken breast, fingerling potatoes, asparagus and lemon beurre blanc

MACADAMIA CRUSTED SNAPPER 32

Island-inspired masterpiece. Golden toasted macadamia crust, flaky tender snapper, vibrant mango salsa and silky beurre blanc

CRAB CRUSTED GROUPEL 49

Golden crispy sweet crabmeat crust flaky moist grouper, velvety lemon beurre blanc. With fingerling potatoes and asparagus

MOJITO GLAZED SALMON* 27

Pure sunshine on a plate. Faroe Island salmon with caramelized mojito glaze, zesty lime, fresh mint over tender zucchini noodles and charred cherry tomatoes

ZOODLES WITH SHRIMP OR CHICKEN 29

Sauteed tender fresh zucchini noodles bright garlic-lemon sauce, juicy cherry tomatoes and roasted asparagus tips

TRUFFLE AND SPINACH ORECCHIETTE 24

Pasta luxuriously tossed in a silky aromatic sauce truffle oil, vibrant spinach-mushroom cream sauce

BOLOGNESE 27

Deep, soul-warming Italian comfort prime beef slow simmered for hours velvety ragu, calamarata pasta & stracciatella.

LOBSTER ALA VODKA 31

Next level, date night luxury. Plump lobster chunks swimming in a creamy rose hued vodka sauce that clings to every little orecchiette "ear"

STEAKS

Served with your choice of potato or risotto

8OZ FILET MIGNON* 56

12OZ FILET MIGNON* 74

12OZ PRIME BONELESS NY STRIP* 59

14OZ PRIME CARIBBEAN MARINATED RIBEYE* 52

Next level addictive. juicy ribeye soaked in tropical marinade then grilled until the outside is perfectly caramelized and ridiculously tender

14OZ PRIME BONELESS RIBEYE* 52

22OZ PRIME BONE-IN COWBOY RIBEYE* 72

14OZ BONELESS BISON RIBEYE* 85

16OZ PRIME BONE-IN AMERICAN WAGYU STRIP* 95

24 OZ PRIME DRY AGED PORTERHOUSE*

95

For one or two guests

FROM THE OCEAN

GRILLED SHRIMP (4) 13

SCAMPI STYLE SHRIMP 13

Garlic, white wine and butter dusted with parsley

BLACKENED SHRIMP 13

Our house blend of spices blackened to perfection

SALMON 13

Grilled, blacked or mojito glazed

ENHANCEMENTS

BONE MARROW BUTTER 9

AU POIVRE 9

brandy peppercorn cream sauce

BEARNAISE 6

GORGONZOLA CRUST 7

SAUTEED MUSHROOMS 7

CARAMELIZED ONIONS 7

BACON STEAK BUTTER 4

CHIMICHURRI 5

FOR THE TABLE

CHAR GRILLED ASPARAGUS 9

HERB TOSSED ZUCCHINI NOODLES 9

SAUTEED ONIONS 9

SAUTEED MUSHROOMS 9

RISOTTO WITH MUSHROOMS 8

COCONUT MANGO RISOTTO 8

YUKON GOLD MASHED POTATOES 7

BAKED POTATO 7

WAFFLE FRIES 7

SAUTEED SPINACH WITH GARLIC 9

CREAMED SPINACH 12

PLEASE INFORM YOUR SERVER TO ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS AT TIME OF ORDER

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

20% Gratuity will be added all parties of 8+