



STARTERS

BLUE GROUSE BAKERY ARTISANAL PAIN D' EPI 12

NEW ENGLAND CLAM CHOWDER

Chive, Bacon Lardons
18

FRENCH ONION SOUP

Caramelized Onions,
Gruyère, Crostini
18

NEW SHERIDAN WEDGE SALAD

Butter Lettuce, Cherry Tomato, Shaved Egg,
Nueske's Bacon, Point Reyes Blue Cheese Dressing
18

GRILLED CAESAR SALAD

Tempura Anchovies, Grana Padano,
Sesame & Poppy Seeds
18

DAILY OYSTER

Cocktail & Mignonette Sauces, Lemon
MP

LOBSTER & BLUE CRAB BEIGNETS

Mascarpone, Malt Vinegar Aioli,
Maldon Sea Salt
28

STEAMED MUSSELS

Coconut-Ginger Broth, Thai Chili,
Lemongrass, Grilled Baguette
32

CRISPY AHI

Crispy Rice Cake, Yuzu Aioli,
Sesame Peanut Crumble
24

CHEESE & CHARCUTERIE BOARD

Gourmet Cheeses, Cured Meats, Honeycomb,
Fig Jam, Cornichons, Toasted Pistachios, Crostini
38

FROM THE GRILL

Our Steaks are Butchered In-House & Grilled to Order on Our Custom 1800° Broiler

PRIME NEW YORK STRIP, 15oz 74

DRY AGED BISON RIBEYE, 20oz 84

FILET MIGNON, 10oz 74

COLORADO RACK OF LAMB, 12oz 72

PRIME TOMAHAWK RIBEYE, 40oz 275

TOPPINGS

Crispy Shoestring
Onions
9

Lobster Tail
6 oz
MP

"Oscar Style" Béarnaise &
Blue Lump Crab
28

Point Reyes
Blue Cheese
9

SAUCES

5 each/3 for 10

New Sheridan
Steak Sauce

Green
Peppercorn

Mint
Sauce

Béarnaise
Sauce

Creamy
Horseradish

Chimichurri
Sauce

ENTRÉES

ROASTED LEMON CHICKEN

Gnocchi, Leeks, Snap Peas,
Gremolata
46

SKUNA BAY SALMON

Roasted Fingerling Potatoes, Asparagus,
Blood Orange Beurre Blanc
46

CRISPY TOFU

Bell Peppers, Broccoli, Snap Peas,
Bok Choy, Jasmine Rice, Sesame,
Sweet Chili Sauce
42

SEARED SCALLOPS

Roasted Cauliflower, Parsnip Purée,
Oyster Mushrooms, Crispy Sage,
Almond Brown Butter Vinaigrette
54

SIDES

Roasted Asparagus, Parmesan, Lemon Zest, EVOO 12

Sautéed Spinach, Garlic 12

Button Mushrooms, Garlic, Shallots, Madeira 12

Jalapeño Cheddar Cornbread 12

French Fries 12

Parmesan Truffle Fries 16

Whipped Idaho Potatoes 12

Mac & Cheese, Andouille, Gouda Mornay 18