

— APPETIZERS —

CRAB CAKES 17 Grilled Avocado, Lemon, BBQ Butter	IRON SKILLET MOZZARELLA 15 Zesty Bolognese Sauce
BACON WRAPPED SCALLOPS 17 Wasabi Cashews, Cracked Pepper Sauce	CANDIED BACON 14 Blue Cheese French Toast, Bourbon Cherry Syrup
CALAMARI 15 Artichokes, Sweet Peppers, Olives, Parmesan, Marinara	PORTOBELLO & GREEN BEAN FRIES 14 Parmesan Garlic Mayo
OYSTERS ROBARD 19 Spinach, Aged Jack Cheese, Crab, Jalapeno, Hollandaise	STEAK TARTARE 16 Hand Ground Tenderloin, House Pickles

— SEAFOOD COCKTAILS —

SHRIMP CLASSIC 17 Horseradish, Cocktail Sauce	YUCATAN SHRIMP 18 Lime Tomato Relish, Avocado, Chili Sauce	SEAFOOD TOWER 58 / 98 Shrimp, Oysters, Maine Lobster, Crab
CRAB & AVOCADO 19 Cilantro, Olive Oil, Lemon, Jalapeño	SEAFOOD GUACAVICHE 16 Fresh Catch Shrimip and Scallops	SEAFOOD COCKTAIL FLIGHT 38 Lobster, Crab, Guacaviche, Yucatan Shrimp
LOBSTER PARFAIT 22 Mango, Avocado, Vodka Cream	OYSTERS ON THE HALF SHELL Half Dozen 10 / Dozen 18 Regional Selection	DEVILED EGGS & CAVIAR 14 American Sturgeon, Potato Nest

— SOUPS —

BAKED FRENCH ONION 9
LOBSTER BISQUE 9

— SALADS —

WEDGE 9 Red Onions, Tomato, Roquefort, Bacon, House Ranch Dressing	CHOPPED 9 Bacon, Egg, Sweet Peppers, Blue Cheese, Tomato, Apple Chive Dressing
BEEFSTEAK TOMATO 10 Shaved Red Onion, Roquefort, Balsamic Vinaigrette	ROASTED BEETS 11 Greens, Goat Cheese, Valencia Orange
CAESAR 10 Romaine, Focaccia Croutons, Parmesan	HOUSE 9 Mixed Greens, Poached Pears, Walnuts, Grape Tomato, Honey Dijon Vinaigrette

— STEAKS & CHOPS —

IN HOUSE DRY AGED BEEF *

FILET MIGNON 8oz / 12oz 38 / 46

RIB EYE 16oz 44

NEW YORK STRIP 12oz 42

BONE IN CUTS *

NEW YORK STRIP 18oz 49

RIB EYE 22oz 49

PORTERHOUSE 28oz 58

VEAL RIB CHOP 16oz 47

COLORADO LAMB 1/2 Rack 46

STEAKHOUSE SPECIALTIES

FILET MEDALLIONS OSCAR 42
Crab, Asparagus, Béarnaise

ARGENTINIAN BROCHETTE 36
Tenderloin Tips Basted in Chimichurri
with Roast Butternut Squash

NATURAL BRICK CHICKEN 29
Lemon Rosemary, Grilled Eggplant

CAULIFLOWER T-BONE 32
Lima Bean Hash

SIDE SAUCES

BÉARNAISE 7

BACON BLUE 7

BORDELAISE 7

PEPPERCORN 7

*Robard's Specialties From Our In-house Butchery

— SEAFOOD —

COLD WATER LOBSTER TAIL
12oz 56

SALMON OSCAR 34
Miso Lime Glaze, Ginger Butter

SEAFOOD POT PIE 38
Lobster, Crab, Shrimp, Gulf Catch

GULF CATCH Market
Nightly Preparation

WHOLE MAINE LOBSTER 26 / lb

— ACCOMPANIMENTS —

HOUSE AU GRATIN 11

ROASTED SWEET POTATOES 9

STEAK FRIES 9

GRILLED ASPARAGUS 10

STREET MARKET CORN 9

CREAMED SPINACH 13

BAKED LOBSTER
MACARONI 16

PAN ROASTED
MUSHROOMS 10

GARLIC SPIKED
GREEN BEANS 10

TRUFFLE PARMESAN
RISOTTO 13

MASHED POTATOES 8

BAKED POTATO 8