

-E.B.- **Strong's**

PRIME STEAKHOUSE

- Appetizers 14 -

Jumbo Shrimp Cocktail - House Cocktail Sauce

Tartare - Tenderloin, Shallot, Caper, Olive, Chips, Whole Grain Mustard

Crab Cakes - Bell Pepper, Basil, Lobster Sauce

Escargot - One Dozen, sautéed with Garlic, Shallot, Lemon, Butter, Herbs served with Crostini

Seared Ahi Tuna - Watermelon, Sesame, Soy Mustard Sauce, Beurre Blanc

Fried Calamari - Roasted Peppadew Coulis, Balsamic, Lemon, Parsley

Mussels - Garlic, Shallot, Fennel, Sparking Wine, Black Garlic Toast, Chorizo, Brussel Leaves

Daily Oysters On The 1/2 - Champagne Grapefruit, Mignonette

The Ocean Tower

Shrimp, Lobster, Crab, Oysters

- \$49 for 2 guests -

French Onion Soup

or

Soup of the Day

- \$7 -

Lobster Mac & Cheese

*Cavatappi Pasta, Lobster Meat
Four Cheese Blend, Bread Crumbs*

- \$15 -

- Salads 9 -

Chopped - Avocado, Petit Pois, Shallot, Crispy Poached Egg, Balsamic

Caesar Salad - Romaine, Frisee, Crouton, House Made Dressing, Parmesan Crisp

The Classic Wedge - Candied Bacon, VT Boucher Farm Blue Cheese, Cherry Tomato, Red Onion

House Salad - Mixed Greens, Arugula, Apple, Red Onion, VT Blue Cheese, Candied Pecans, Maple Vinaigrette

- Entrée -

Wagyu Burger - Shelburne Farms Cheddar, Fried Pickles, Bacon Aioli, Hand Cut Truffled Fries - 17

Statler Chicken - Maple Bourbon, Garlic Mashed, Roasted Root Vegetable - 25

Braised Short Ribs - Purple Potato, Potato Mousseline, Crispy Potato - 17

Choice Cut Midwestern 8 oz. Filet Mignon - Roasted Garlic Mashed Potato, Crispy Onion, Demi Glaze - 34

Rack of Lamb - Mustard Crust, Poblano Polenta, Braised Greens, Chimichurri - 29

Diver Scallops - Seared, Roasted Mushroom Risotto - 32

Scottish Salmon - Skin on, Seafood Sauce, Braised Greens, Chilled Dressed Crab Meat - 25

Chef's Surf & Turf - 6 oz. Choice Filet, Garlic Mashed Potato, Demi Glaze, 5 oz. Baked Lobster Tail, Béarnaise - 38

Pork Chop - Prime 12oz, Bone-In, Harissa Spice Rub, Winter Squash Mousseline, Cranberry Brussel Sprouts - 28

- E.B.'s Prime -

12 oz. New York Strip - 43

14 oz. Boneless Ribeye - 45

24 oz. Porterhouse - 65

18 oz. Bone - In Ribeye - 50

These Steaks are USDA Prime Beef, aged a minimum of 21 Days.
All of our steaks are Mid-Western, Corn Fed, Hand Trimmed Beef.

- Strong Sides 8 -

Creamed Corn

Sautéed Mushroom Medley

Maple Brussels Sprouts with Bacon

Crispy Fingerling Potatoes

Hand Cut Truffle Fries

Glazed Carrots

Creamed Spinach with Bacon

Grilled or Tempura Fried Asparagus

Garlic Mashed Potatoes

Consuming raw or undercooked proteins may increase your risk of food - borne illness