

First Plates

Grilled Portabella Mushrooms

Candied Shallots, Roasted Garlic
& Madeira Veal Essence 7

Maryland Jumbo Lump Crab Cakes

Fried Sweet Corn, Baby Greens,
Chardonnay Sauce 14

Sautéed Petite Maine Lobster Tails*

No. VI Whipped Potatoes,
Lemon Tabasco Butter Sauce 19

No. VI Steak Tartare for 2*

Prepared Tableside for 2 or More 16 each

Seared Sashimi Grade Hawaiian Ahi Tuna*

Seaweed Salad, Wasabi Caviar & Ponzu 20

Foie Gras* "Sliders"

Hudson Valley Foie, Soft Challa Rolls,
Cabernet Cherry Chutney &
Mustard Aioli 18

Filet & Risotto Cakes

4 Ounce Filet, Duck Confit Risotto Cakes,
Swiss Chard, Truffle Aioli & Shallot Demi
17

Half Dozen of Today's Raw Oysters* 14

Japanese add each .75
Citrus Soy & Wasabi Caviar

Mustard Cured Hot Smoked Salmon

Horseradish Tapenade, Aged Balsamic,
Granny Smith Apple, Fennel &
Shallot Slaw, Sour Dough Crisps 10

Chilled Prawn 3.50 each

Cocktail Sauce & Remoulade

Soups & Salads

Morel Mushroom Bisque

A "Matt Prentice" Tradition
Michigan & Minnesota Morels 7

Caesar Salad

Hearts of Romaine, Pasteurized Egg,
Parmesan & Zesty Garlic-Anchovy Dressing 6

No. VI House Salad

Assorted Greens, Tomatoes,
Chick Peas, Cucumber, Bermuda Onion,
Ricotta Salata & Choice of Dressing 5

Crab & Brie Bisque

Jumbo Lump Crab, Double Crème Brie,
Chives & Croutons 8

The Wedge

Iceberg Lettuce, Grape Tomatoes,
Sun-Dried Tomato Bacon Crisp,
Hard Cooked Egg 5

Spinach & Bacon Salad

Maytag Bleu Cheese, Red Onion,
Pears & Warm Bacon Vinaigrette 7

Lamb, Veal, Poultry & Vegetarian

Our Meat is the Finest Quality Available and Hand Cut to our Strict Specifications

Add a Caesar, Wedge or No. VI House Salad 2

Chargrilled Lamb Porterhouses*

Horseradish Potato Anna, Swiss Chard,
Pear & Fig Chutney, Cabernet Demi 37

Portabella Ravioli

Spinach, Asparagus Tips,
Portabellas, Red Pearl Onions,
Morel Mushroom Cream 21

Provimi Veal & Lobster Oscar*

Scallopini of Provimi Veal,
Maine Lobster, Roasted Asparagus
& Béarnaise 34

Pan Roasted Chicken Breast

Garlic Whipped Potatoes,
Oyster Mushrooms, Asparagus &
Chicken Jus Lie 23

Braised Lamb Shank

No. VI Whipped Potatoes, Oyster Mushrooms,
Spinach, Root Vegetables, Rosemary Scented Natural Jus 28

*Can be cooked to order

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 19% Gratuity Will Be Added To Parties of 6 or Larger

Executive Chef
Jason Hayden

Prime Aged Steaks

Broiled in a Specially Designed Southbend Broiler at 1700 Degrees to Sear in Flavor
Steaks Served with Choice of Béarnaise*, Horseradish or Detroit Zip Sauces

“Steak Toppers”

*Alaskan King Crab with Béarnaise** 10
Bleu Cheese Glaçage 5
*Seared Foie Gras** 9

Caramelized Onions 2
Portabellas with Shallot Madeira 5
Morel Mushroom Sauce 2

Filet Mignon*	Prime	24 Ounce Porterhouse*	Prime
8 Ounce	32	Combination of Our Two Best	
10 Ounce	42	New York Strip & Filet Mignon	46
14 Ounce New York Strip*		Combinations For All Steaks	
The King of Steaks	39	Two 4oz. Lobster Tails *	24
18 Ounce Cowboy*		3/4 Lb. King Crab Legs	23
Bone in Ribeye	39	Seared Scallops*	19

Rare - Cool, Red Center Medium Rare - Warm, Red Center Medium - Hot, Pink Center
Medium Well - Light Pink Center Well Done – Cooked Through

Signature*

*5 Ounce Filet Mignon, Marinated Lobster Tail, Smoked Tomato Burre Blanc,
Maryland Crab Tater Tot, Sauteed Swiss Chard, Wild Mushrooms & Mustard Madeira Demi* 42

Steak Au Poivre *

*A House Specialty.. Our 14 Ounce New York Strip
Rubbed with Cracked Telicherry Black Pepper,
Pan Roasted with Martell Cognac & Porcini Mushrooms* 42

No.VI Beef Wellington *

*Prime Tenderloin, Wild Mushroom Duxelle & Flaky Puff Pastry,
Cabernet Demi & Vegetable Bouquetière* 32

Smoked Magret Duck Breast *

*Spinach & Ricotta Gnocchi, Wild Mushrooms, Red Pearl Onions,
Fresh Spinach, Corn, Roasted Shallot & Mustard Demi* 28

Sensational Seafood

Pepper Crusted Big Eye Tuna

Warm Tuscan White Beans, Marinated
Artichokes, Watercress, Graped Tomatoes,
Toasted Peppers, Kalamata Olives,
Herb Infused Olive Oil 32

Alaskan King Crab Legs

1 & 1/2 lbs.
Drawn Butter & Lemon 45

Broiled Lobster Tail*

Small- Two 4oz Tails 31
Large- Three 4oz Tails 41

Horseradish Crusted Sea Bass

Ginger Sticky Rice, Shiitake,
Daikon Salad, Miso Broth 34

Grilled Atlantic Salmon

Whole Grain Mustard Spatzel, Roasted
Butternut Squash, Wild Mushrooms,
Swiss Chard, Three Onion Relish 27

Char Grilled Sea Scallops

Garlic Whipped Potatoes, Serrano Ham,
Caper Berries, Grape Tomatoes, Lemon
Chardonnay Pan Sauce 31

Live Maine Lobsters *

*2, 2-1/2, 3 & 5 Pounders
Steamed or Broiled 22 Per lb.*

No. VI Sides

Sides Serve at Least Two Guests

Creamed Spinach 5	Gorgonzola Au Gratin 6
Sautéed Asparagus 7	Roasted Garlic Whipped 6
Steamed Broccoli “Trees” 5	The Biggest Idaho Potato 6
Sautéed Wild Mushrooms 7	No.VI Whipped Potatoes 5
Aunt Ann Barnett’s Fried Corn 4	Housemade Onion Rings 4

*Can be Cooked to Order

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