

## — APPETIZERS —

- CLASSIC JUMBO SHRIMP COCKTAIL** \$19
- OYSTERS ROCKEFELLER**  
creamed spinach, pernod, bread crumbs \$19
- GARLIC ESCARGOT & WILD MUSHROOM RAVIOLI**  
parsley pesto, sautéed wild mushrooms \$16
- CRAB CAKES**  
super lump crab, chipotle aioli, arugula, fennel \$18
- House-made* **RELISH PLATE**  
pickled mushrooms, B&B pickles, buttermilk blue, ninja radishes \$16
- LAMB LOLLIPOPS**  
mint jelly, mint gremolata \$17
- AHI TUNA TARTARE**  
avocado mousse, quinoa salad, scallion vinaigrette \$18
- CHILLED OYSTERS ON THE HALF SHELL**  
mignonette, cocktail sauce, lemon \$18

## — SOUPS & SALADS —

- SOUP OF THE DAY** cup \$5/bowl \$8
- LOBSTER BISQUE**  
puff pastry \$11
- OXTAIL AND ONION SOUP**  
caraway toast, gruyère cheese \$10
- CAESAR**  
whole leaf, confit tomatoes, parmesan crostini \$11
- MIGHTYVINE TOMATO & BURRATA**  
pickled red onions, basil vinaigrette \$16
- LYONNAISE**  
frisée, baby kale, bacon vinaigrette, soft-boiled egg \$12
- SEASONAL MIXED GREEN**  
goat cheese, candied pecans, sherry vinaigrette \$9
- BABY ICEBERG WEDGE**  
applewood-smoked bacon, buttermilk blue cheese dressing \$14

### TOWER 104

- 2 shrimp, 2 oysters, half lobster tail, ¼-lb alaskan crab bites (*serves 1–2*) \$50
- 4 shrimp, 6 oysters, whole lobster tail, ½-lb alaskan crab bites (*serves 3–4*) \$80
- 6 shrimp, 12 oysters, 2 lobster tails, ¾-lb alaskan crab bites (*serves 5–6*) \$125

## — HOUSE SPECIALTIES —

- ROASTED WHOLE DOVER SOLE**  
brown butter, grapes, lemon, almonds, parsley \$55
- AMISH BRICK CHICKEN**  
spicy honey-glazed leg, chicken jus \$22
- SUNDAY GRAVY & RIGATONI PASTA**  
braised short ribs, pork shank & fennel sausage \$24
- ROASTED SCOTTISH ORGANIC SALMON**  
lemon herb butter \$27
- GRILLED SWORDFISH STEAK**  
four peppercorns au poivre sauce, crispy onion strings \$31
- BERKSHIRE PORK PORTERHOUSE**  
crispy polenta cake, maple bourbon glaze \$28
- GRILLED SKIRT STEAK**  
soy-marinated, hand-cut french fries \$24
- CFH BURGER**  
beef short rib & pork belly, goat cheddar cheese \$17

## — PRIME STEAKS —

- |                          |                            |
|--------------------------|----------------------------|
| 14 oz RIB EYE \$46       | 14 oz NEW YORK STRIP \$47  |
| 8 oz PETITE FILET \$48   | <b>DRY-AGED</b>            |
| 10 oz FILET \$60         | 20 oz BONE-IN RIB EYE \$68 |
| 14 oz BONE-IN FILET \$64 | 24 oz PORTERHOUSE \$75     |

- ~ PULLMAN ~*
- 20 oz RIB EYE CAP STEAK FOR TWO**  
bone marrow, root vegetable, tableside \$90
- ~ LOCAL GRASS-FED ~*
- 16 oz SLAGEL FAMILY FARM BONE-IN NEW YORK STRIP** \$60

### ENHANCEMENTS

- Béarnaise Sauce** \$3
- Bordelaise Sauce** \$3
- Au Poivre Sauce** \$3
- Crème Fraîche Horseradish Sauce** \$2
- House Smoked Salt* \$2
- Peppercorn Crust** \$2
- Crab Oscar** \$12
- Lobster Tail** \$16

## — COMPLEMENTS —

- SWEET POTATO PANCAKES**  
truffle butter, bacon onion jam \$11
- HASSELBACK POTATO**  
cracklings, goat cheddar \$10
- HAND-CUT FRENCH FRIES** \$7
- SAUTÉED SPINACH** \$9
- GRILLED JUMBO ASPARAGUS** \$12
- ROBUCHON'S BUTTERED POTATOES** \$9
- CREAMED SPINACH** \$9
- ROASTED CAULIFLOWER** \$9
- SAUTÉED WILD MUSHROOMS** \$11
- ROASTED CELLAR VEGETABLES** \$10
- TRUFFLE POTATO GRATIN** \$11



## SPECIALTY COCKTAILS

### JUST A LITTLE GREY

hendrick's gin, freshly squeezed lemon juice,  
earl grey simple syrup \$12

### THE AVENUE

maker's mark bourbon, calvados, pama liqueur,  
passion fruit, orange flower water \$12

### THE MOTHER-IN-LAW

peychaud's bitters, angostura bitters, orange bitters,  
evan williams bourbon, maraschino liqueur,  
orange curaçao, simple syrup \$12

### 1:37

60% makers mark, 40% sweet vermouth,  
shaken, extra chilled, up \$12

### CUCUMBER BLISS

ketal one citron, st. germain elderflower liqueur,  
freshly squeezed lemon juice \$14

### CHICAGO MULE

absolut mandrin, pama liqueur, gosling's ginger beer,  
cranberry juice and freshly squeezed lime juice \$11

## FIREHOUSE PUNCH BOWL

appleton jamaican rum, champagne,  
triple sec, cranberry juice,  
freshly squeezed lemon juice, passion fruit

Small \$45

Large \$55

## WINE BY THE GLASS

### SPARKLING

Saracco, Moscato d'Asti, Piedmont, Italy	\$9
Dibon, Cava Brut Reserve NV, Penedès, Spain	\$8
TerraGaie, Prosecco, Veneto, Italy	\$11
Gratien & Meyer Rosé, Crémant de Loire NV, Loire Valley, France	\$12

### WHITE

2015 Stella, Pinot Grigio, Sicily, Italy	\$9
2015 Dr Loosen, Riesling, Mosel, Germany	\$10
2014 Cline, Viognier, Sonoma Coast, California	\$10
2015 Foucher-Lebrun "Petit le Mont", Sauvignon Blanc, Loire Valley, France	\$10
2015 Joel Gott, Sauvignon Blanc, Napa Valley, California	\$12
2015 Domaine Montrose, Chardonnay, Languedoc-Roussillon, France	\$10
2014 Mer Soleil, Chardonnay, Santa Lucia Highlands, California	\$13
2015 Robert Mondavi, Equilibrium, Blend, Napa Valley, California	\$12

## BEER

Stella Artois	\$7
Krombacher Pils	\$7
Lagunita's Little Sumpin' Sumpin'	\$7
Goose Island Sofie Belgian Style Farmhouse Ale	\$6
Bud Light	\$6
Coors Light	\$6

## CLASSIC COCKTAILS

### FRENCH 75

beefeater gin, françois montand champagne, lemon juice, simple syrup \$10

### OLD FASHIONED

knob creek bourbon, bitters, sugar cube, cherry, splash of soda \$10

### AVIATION

plymouth gin, crème de violette, maraschino liqueur, lemon juice \$14

### SCOTCH SPRITZER

dewars, simple syrup, lemon juice, splash of soda \$10

### RYE MANHATTAN

bulleit rye bourbon, zinfandel port, sweet vermouth \$13

### NEGRONI

campari, beefeater gin, sweet vermouth, lemon twist \$12

### GINGER MULE

stolichnaya vodka, domaine de canton, gosling's ginger beer, lime juice \$11

### BLOODY MARY

effen cucumber vodka, *house-made* bloody mary mix,  
lime juice, bleu cheese stuffed olives \$10

### GIMLET

tanqueray gin, lime juice \$11

### CUBA LIBRE

bacardi silver rum, coke, fresh lime juice \$8

### SAZERAC

templeton rye whiskey, peychaud's bitters, sugar cube \$12

### SIDE CAR

rémy martin vs, cointreau, lemon juice \$13

### TOM COLLINS

tanqueray gin, lemon juice, simple syrup \$8

### CHAMPAGNE COCKTAIL

rémy martin vsop, champagne, bitters, sugar cube \$15

### ROB ROY

dewars, sweet vermouth, bitters, lemon twist, maraschino cherry \$12

### IRISH COFFEE

coffee, jameson, simple syrup \$12

### RED

2015 Angeline, Pinot Noir, Russian River, California	\$10
2015 Elouan, Pinot Noir, Rogue Valley, Oregon	\$13
2014 Sean Minor, Pinot Noir, Sonoma Coast, California	\$13
2014 Balancing Act, Cabernet Sauvignon, Walla Walla, Washington	\$15
2014 Quilt, Cabernet Sauvignon, Napa Valley, California	\$18
2016 MDZ, Malbec, Mendoza, Argentina	\$9
2014 Ferrari-Carano "Siena", Sangiovese-Malbec, Sonoma, California	\$12
2012 Verasol, Tempranillo-Garnacha, Navarra, Spain	\$10
2014 Tamarack "Firehouse", Blend, Columbia Valley, Washington	\$13

Guinness Stout	\$7
Founders Porter	\$8
Morretti Amber Lager	\$7
Sam Smith Nut Brown Ale	\$7
Right Bee Cider	\$6
Becks N/A	\$6