



# Brunch 11am-3pm

## RAW BAR

Fresh Local Oysters on the Half Shell	2.95 each	½ Dozen 14.95	Dozen 28.95
Little Neck Clams on the Half Shell		½ Dozen 8.95	Dozen 16.95
Jumbo Shrimp Cocktail	Five Jumbo Gulf shrimp, house classic cocktail sauce and fresh lemon		11.95
Chilled Shellfish Sampler	2 oysters, 2 littlenecks, 2 jumbo shrimp cocktail		14.95

## STARTERS

<b>Venus de Milo's Famous Minestrone</b>	Cup 3.95	Bowl 4.95
<b>Award Winning New England Clam Chowder</b>	Cup 4.95	Bowl 6.50
Four Time Winner of the Newport Chowder Cook-Off & The Boston Chowder Fest "Best Clam Chowder"		
<b>French Onion Soup</b>		4.95
Sherry, house made focaccia croutons, provolone & swiss cheese		
<b>Lobster Bisque</b>		Bowl 6.95
Rich & velvety, lobster tail meat, chives, sherried crostini		
<b>Bacon Skewers</b>		9.95
Mongolian marinated slab bacon, caramelized pineapple, Asian slaw, sriracha aioli		
<b>Hummus</b>		7.95
House made hummus with seasonal vegetables and assorted Lebanese pies		
<b>Vanilla Brown Sugar Polenta</b>		4.95
Caramelized sugar, fresh blueberries		
<b>Parmesan Truffle Fries</b>		5.95
Shaved parmesan, white truffle oil		
<b>Greek Yogurt Parfait</b>		4.95
Lemon Honey, fresh seasonal berries, granola		

## MAINS

<b>Empire Frittata</b>	19.95	<b>Venus Benedict</b>	19.95
Lobster meat, apple smoked bacon, heirloom tomatoes, Fontina		Poached eggs, truffle poached lobster, apple smoked bacon, grilled asparagus, brioche, hollandaise, Venus Homefries	
<b>Steak &amp; Eggs</b>	13.95	<b>Seafood Mozambique</b>	21.95
Fried eggs served on char grilled sliced steak, truffle fries		Tender Jumbo shrimp, scallops and lobster tail, simmered in a beer & wine butter sauce with garlic, tomato & herbs	
<b>Biscuits with Sausage Gravy &amp; Poached Eggs</b>	10.95	<b>Poutine &amp; Eggs</b>	12.95
House buttermilk biscuits, country sausage gravy, poached Eggs, Venus Homefries		Crispy frites, salty brown gravy, cheddar cheese curds topped with braised short ribs, poached eggs	
<b>Vegetable Frittata</b>	10.95	<b>Roast Beef Hash &amp; Eggs</b>	12.95
Heirloom tomatoes, baby spinach, feta		House made hash, poached eggs, brioche, Venus Homefries	
<b>Tenderloin Benedict</b>	18.95	<b>Braised Short Ribs</b>	18.95
Poached eggs, sliced filet, roasted Portobello, brioche, Béarnaise, Venus Homefries		Roasted garlic & goat cheese polenta, roasted Cipollini's, sweet potatoes, parsnips & celery, port wine demi	
<b>Cedar Roasted Atlantic Salmon</b>	18.95	<b>Filet &amp; Gorgonzola</b>	25.95
Maple mustard, lobster risotto, baby kale		Gorgonzola cream, Yukon gold potatoes, grilled asparagus	

## SIDES

<b>Brioche Toast</b>	1.95	<b>Buttermilk Biscuits</b>	1.95	<b>Fresh Berries</b>	3.95
<b>Apple Smoked Bacon</b>	3.95	<b>Maple Sausage</b>	3.95	<b>Sea Salt Fries</b>	2.95
<b>Roast Beef Hash</b>	3.95	<b>Homefries</b>	2.95	<b>Maple Cured Ham</b>	3.95

**Doneness:** Rare = Cool Red Center | Medium = Hot Pink Center | Well Done = Gray with a Charred Outside  
 Medium Rare = Warm Red Center | Medium Well = Little to no Pink

\*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood. If you have any allergies, please bring them to your server's attention.



Limited Dinner 11am-3pm

## VENUS DE MILO BAKED STUFFED LOBSTER

Our signature dish "best baked stuffed lobster in Southern New England" –Chef Emeril Lagasse  
Served with drawn butter ∞ lemon. Also Available boiled without cracker crumbs.

Small Lobster 1- 1 ½ LB's. ∞ Market Price

Medium Lobster 2- 2 ½ LB's. ∞ Market Price

Large Lobster 3 - 3 ½ LB's ∞ Market Price

### STEAKS & CHOPS

**Sirloin 16 oz.** Classic top loin strip 36.95  
**Filet 10 oz.** Tenderloin center cut 37.95  
**Ribeye 16 oz.** Prime, well marbled 28.95

**Lamb Chops** Four bone chops 28.95  
**Petite Filet 6 oz.** Center cut tenderloin 24.95  
**Pork Chop 14 oz.** Center cut, bone in 17.95  
∞ brined

#### Signature Slow Roasted Prime Rib

Emperor's Cut 28.95  
Prince's Cut 22.95

#### Signature Empire Surf & Turf Selections

8 oz. Prime Rib ∞ Lobster Tail 38.95  
8 oz. Prime Rib ∞ Three Baked Stuffed Shrimp 36.95  
8 oz. Prime Rib ∞ Baked Scallops 36.95

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#### Steak Companions (Add to any steak/chop)

Oscar Style – Lump crab ∞ grilled asparagus ∞ béarnaise 7.95  
Empire Style – Lobster meat ∞ grilled asparagus ∞ béarnaise 9.95

#### Steak Sauces (available on any steak/chop)

Béarnaise ∞ horseradish crème ∞ cabernet butter  
Venus steak butter ∞ bacon onion jam

### SEAFOOD

**Boston Scrod Baked** 16.95  
with butter ∞ white wine ∞ buttery crumbs

**Scallops Broiled** 18.95  
with butter ∞ white wine ∞ buttery crumbs

**Atlantic Salmon** 17.95  
Pan seared with sea salt ∞ lemon

**Baked Stuffed Shrimp** 19.95  
Five jumbo shrimp with a lump crabmeat stuffing

**Lobster Casserole** 29.95  
Tail meat finished with sherry cream ∞ buttery crumbs

**Swordfish** 20.95  
Grilled with herbed garlic butter

#### **Empire Seafood Platter 29.95**

Lobster tail ∞ Baked Stuffed Shrimp ∞ Scallops ∞ Cod ∞ Clams Casino baked in white wine ∞ garlic butter with buttery crumbs

Steaks ∞ Chops ∞ Seafood offerings come with your choice of two house sides

#### **House Sides 3.95**

Two choices Included with steaks/chops/seafood

Seasonal Vegetable Baked Potato  
Steamed Broccoli Mashed Gold Potatoes  
Rice Pilaf French Fries

#### **Premium Sides 4.95**

Add to Steaks/Chops/Seafood items +\$1.95

Delmonico Potatoes Quinoa Pilaf  
Grilled Asparagus Sweet Potato Fries  
side Caesar Salad side Empire Salad

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