

SALADS & APPETIZERS



SEAFOOD PLATTER

JUMBO SHRIMPS, OYSTER SELECTION, TAYLOR BAY SCALLOPS,
MIDDLENECK CLAMS, RED SNAPPER CEVICHE

FOR ONE 34 / FOR TWO 65 / FOR THREE 98 / FOR FOUR 132

CAESAR SALAD 12

SHRIMP COCKTAIL 17

LOBSTER SALAD "COBB" STYLE 29

SELECTION OF EAST & WEST COAST OYSTERS 17

HAMACHI / AVOCADO / HEARTS OF PALM / YUZU VINAIGRETTE 18

CRABCAKE / MEYER LEMON DRESSING / RADISH SALAD 17

TUNA TARTARE / AVOCADO / SOY-LIME DRESSING 16

BEEFSTEAK TOMATO SALAD / GRILLED ONION VINAIGRETTE / STILTON 13

ROASTED BEETS / ENDIVE / APPLE / BLUE CHEESE 13

BABY SPINACH / BACON / MAYTAG BLUE 12

BOSTON LETTUCE / MUSTARD DRESSING 10

CHOPPED VEGETABLE SALAD 15

MEAT & POULTRY

CAB FILET 8 oz / 39 12 oz / 44

PRIME CUT RIB EYE 22 oz / 49

PORTERHOUSE (FOR TWO) 40 oz / 85

PRIME CUT NEW YORK STRIP 16 oz / 52

CAB NEW YORK STRIP (BONE IN) 22 oz / 58

AMERICAN WAGYU SKIRT 10 oz / 55

BRAISED SHORT RIBS / 33

7 SPICE DUCK BREAST / FOIE GRAS / MANGO MUSTARDA / 38

RACK OF COLORADO LAMB (2 DOUBLE CUT) / 44

MILK-FED VEAL CHOP 14 oz / 43

LEMON-ROSEMARY ORGANIC CHICKEN / 26

SAUCES

STEAK

3 MUSTARDS

BÉARNAISE

ROQUEFORT

PEPPERCORN

CHIMICHURRI

BBQ



BLUE

VERY RED, COLD CENTER

RARE

RED, COOL CENTER

MEDIUM RARE

RED, WARM CENTER

MEDIUM

PINK, HOT CENTER

MEDIUM WELL

DULL PINK CENTER

WELL DONE

DULL GRAY



A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS USDA PRIME OR CERTIFIED ANGUS BEEF® BRAND, WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

FISH & SHELLFISH

SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / 50

ACACIA HONEY MARINATED ALASKAN BLACK COD / 32

SPICED GRILLED SWORDFISH / OLIVE OIL & LEMON / 30

GRILLED SPINY LOBSTER / HEIRLOOM TOMATO SALAD / 45

GRILLED BRANZINO / FENNEL SALAD / GRAPEFRUIT EMULSION / 31

SIDES

CREAMED SPINACH 11

GRILLED ASPARAGUS 11

BBQ CORN 11

ONION RINGS 10

POACHED GREEN BEANS 11

ROASTED TOMATOES 11

FRENCH FRIES 9

JALAPEÑO MASHED POTATOES 9

FONTINA & BACON BAKED POTATO 10

PARMESAN GNOCCHI 9

POTATO GRATIN 9

HEN OF THE WOODS MUSHROOMS 12

DESSERTS

10

CRÊPE SOUFFLÉ

PASSION FRUIT SAUCE

KEY LIME PANNA COTTA

COCONUT SORBET

PEANUT BUTTER

CHOCOLATE MOUSSE

BANANA ICE CREAM

CARROT CAKE

BUTTERSCOTCH SAUCE / GINGER ICE CREAM

CARAMELIZED CHEESECAKE

CITRUS SOUP

SLICED FRUIT & BERRIES

ICE CREAM & SORBET 7

CHEF DE CUISINE MATTHEW OETTING

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.