

## SALADS & APPETIZERS

SHRIMP COCKTAIL \$17

SELECTION OF EAST AND WEST COAST OYSTERS \$17



### SEAFOOD PLATTER

JUMBO SHRIMP, TAYLOR BAY SCALLOPS, OYSTER SELECTION, MIDDLENECK CLAMS, STONE CRABS, RED SNAPPER CEVICHE

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

CAESAR SALAD \$12 LOBSTER SALAD "COBB" STYLE \$23

HAMACHI / AVOCADO / HEARTS OF PALM / YUZU VINAIGRETTE \$18

CRABCAKE / MEYER LEMON DRESSING / RADISH SALAD \$17

TUNA TARTARE / AVOCADO / SOY-LIME DRESSING \$16

HEIRLOOM TOMATOES / WATERMELON / RICOTTA SALATA \$13

ROASTED BEETS / ENDIVE / APPLE / GORGONZOLA \$13

BABY SPINACH / BACON / MAYTAG BLUE \$12

BOSTON LETTUCE / MUSTARD DRESSING \$10

CHOPPED VEGETABLE SALAD \$15

### SAUCES

STEAK  
3 MUSTARDS  
BÉARNAISE  
ROQUEFORT  
PEPPERCORN  
CHIMICHURRI  
BBQ

### MEAT & POULTRY

FILET 8 OZ / \$34 12 OZ / \$42

RIB EYE 22 OZ / \$45

PORTERHOUSE (FOR TWO) 40 OZ / \$85

NEW YORK STRIP 16 OZ / \$43

AMERICAN WAGYU SKIRT 10 OZ / \$55

BRAISED SHORT RIBS / \$33

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

RACK OF LAMB (2 DOUBLE CUT) / \$40

LEMON-ROSEMARY CHICKEN / \$26

VEAL CHOP 14 OZ / \$42



**STEAK TEMPS**  
**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 BLACK ANGUS, THE FINEST AVAILABLE. 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

SEA SALT CRUSTED RED SNAPPER (FOR TWO) \$31PP

GRILLED SPINY LOBSTER / GINGER SCALLION BROTH / \$45

SPICED GRILLED SWORDFISH / OLIVE OIL & LEMON / \$30

### SIDES

CREAMED SPINACH \$9

GRILLED ASPARAGUS \$9

ONION RINGS \$9

POACHED GREEN BEANS \$9

ROASTED TOMATOES \$9

FRENCH FRIES \$9

JALAPEÑO MASHED POTATOES \$8

PARMESAN GNOCCHI \$8

POTATO GRATIN \$8

SPICY BBQ CORN \$8

HEN OF THE WOODS MUSHROOM \$10

### DESSERTS

\$10

CRÊPE SOUFFLÉ

PASSION FRUIT SAUCE

KEY LIME PANNA COTTA

COCONUT SORBET

PEANUT BUTTER

CHOCOLATE MOUSSE

BANANA ICE CREAM

PINEAPPLE, MANGO, PAPAYA

ÎLE FLOTTANTE

PINA COLADA SORBET

BLUEBERRY LEMON MERINGUE PIE

LEMON SORBET

CARROT CAKE

GINGER ICE CREAM

SLICED FRUIT & BERRIES

ICE CREAM & SORBET \$7

*Artisanal  
American Cheeses*



CHOICE OF 3/\$14 - 5/\$18 - 8/\$27

AUTOGRAPHED COOKBOOKS BY  
*Laurent Tourondel*  
"GO FISH" &  
"BLT - NEW AMERICAN BISTRO COOKING"  
\$34.95