

Appetizers

Short rib & ricotta ravioli

*Slow braised short rib with ricotta ravioli,
mushrooms, radish and au jus*

\$24

Escargots gratin

*Burgundy snails baked in parsley garlic butter,
topped with gruyere cheese brulee*

\$14

Meatballs

*Hand made beef & lamb meatballs,
served with red sauce and parmigiano reggiano*

\$16

Oysters on the half shell

*Half dozen fresh shucked oysters,
classic mignonette, fresh horseradish, fresh lemon*

\$18

Baked brie and portobello

*Grilled portobello with almond crusted brie,
lingonberry compote and
spinach tossed in champagne vinaigrette*

\$16

Caesar salad

*Crisp romaine hearts tossed in our house made caesar dressing,
double smoked bacon, parmigiano reggiano and croutons*

\$13

Salad terrace

*Kale lettuce with beets, radish, goat cheese and candied pumpkin seeds,
tossed in cranberries vinaigrette*

\$13

Appetizers

Crab cakes

*Two Louisiana style lump meat crab cakes,
smoked sriracha lime aioli*

\$21

Shrimp cocktail

*Gently poached black tiger shrimp,
fresh lemon and cocktail sauce*

\$26

Crispy calamari

Lightly fried Atlantic calamari with ranch dip

\$15

Arrabbiata shrimp

Pan seared black tiger shrimp tossed in spicy tomato chili and garlic sauce

\$24

Warm olives

Marinated mixed olives and baked garlic stick

\$12

Lobster bisque

*Creamy Atlantic lobster bisque,
chunks of lobster meat and fresh chives*

\$14

Soup du jour

Market inspired creation

\$10

French onion soup

*Caramelized onions in rich broth
topped with gruyere cheese*

\$12

Main Courses

8oz USDA Prime filet mignon

*Charbroiled prime filet, red wine jus,
market vegetables and potatoes*

\$45

12oz USDA Prime filet mignon

*Charbroiled prime filet, classic béarnaise sauce,
market vegetables and potatoes*

\$55

12oz USDA Prime New York striploin

*Charbroiled prime New York cut striploin, red wine jus,
sautéed mushrooms, market vegetables and potatoes*

\$45

USDA Prime peppercorn NY

*Peppercorn crusted 12oz New York cut striploin with brandy peppercorn sauce,
market vegetables and potatoes*

\$45

16oz Bone-in ribeye steak

*Charbroiled organic ribeye,
market vegetables and potatoes, topped with chive butter*

\$52

Frenched lamb rack

*White stripe Australian lamb crusted with mustard, herbs and pumpkin seeds,
red currant sauce, market vegetables and potatoes*

\$49

Ancient grains

*Seared halloumi, avocado, lentils, wild rice, red quinoa,
farro, chickpeas, citrus vinaigrette*

\$26

Chicken gnocchi

*Capon chicken breast on gnocchi, mushrooms,
smoked turkey bacon, gorgonzola cream sauce*

\$31

Main Courses

Lobster duo

*Two broiled Cuban lobster tails,
wild rice and garlic butter
\$59*

14oz Provimi veal chop

*Charbroiled, red wine jus,
market vegetables and potatoes
\$55*

Steak & lobster

*Grilled USDA prime striploin, broiled Cuban lobster tail,
market vegetables and potatoes
\$75*

Chilean seabass

*8oz of Chilean seabass on butternut squash and sage risotto, market vegetables
\$55*

Atlantic salmon

*Walnut and panko crusted Atlantic salmon,
lentil cassoulet and market vegetables
\$36*

Linguini scoglio

*Shrimp, scallops, calamari, fresh fish in basil tomato sauce
\$38*

Shrimp & lobster

*Broiled Cuban lobster tail and sautéed black tiger shrimp,
brandy demiglace with wild rice and market vegetables
\$55*

Steak oscar

*8oz USDA prime filet topped with lump crab and béarnaise,
market vegetables and potatoes
\$59*

Additions:

*Lobster tail - \$26
Scallops trio - \$16*

*½ lb King crab legs MKT
Shrimp trio - \$16*