

## 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 / GORGONZOLA \$13

BABY SPINACH / BACON / MAYTAG BLUE \$12

BOSTON LETTUCE / MUSTARD DRESSING \$10

CHOPPED VEGETABLE SALAD \$15

### MEAT & POULTRY

CAB FILET 8 oz / \$38 12 oz / \$43

PRIME CUT RIB EYE 22 oz / \$49

PORTERHOUSE (FOR TWO) 40 oz / \$85

PRIME CUT NEW YORK STRIP 16 oz / \$46

CAB NEW YORK STRIP (BONE IN) 22 oz / \$46

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) / \$40

MILK-FED VEAL CHOP 14 oz. / \$42

LEMON-ROSEMARY ORGANIC CHICKEN / \$26

#### SAUCES

STEAK

3 MUSTARDS

BÉARNAISE

ROQUEFORT

PEPPERCORN

CHIMICHURRI

BBQ



#### 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 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 / GINGER SCALLION BROTH / \$45

SPICED TUNA / CITRUS / \$34

### SIDES

CREAMED SPINACH \$10

GRILLED ASPARAGUS \$10

BBQ CORN \$10

ONION RINGS \$10

POACHED GREEN BEANS \$10

ROASTED TOMATOES \$10

FRENCH FRIES \$9

JALAPEÑO MASHED POTATOES \$9

PARMESAN GNOCCHI \$9

POTATO GRATIN \$9

HEN OF THE WOODS MUSHROOMS \$11

### DESSERTS

\$10

CRÊPE SOUFFLÉ

PASSION FRUIT SAUCE

KEY LIME PANNA COTTA

COCONUT SORBET

PEANUT BUTTER

CHOCOLATE MOUSSE

BANANA ICE CREAM

HONEY CRISP APPLE CAKE

CALVADOS SAUCE / SPICED ICE CREAM

CARAMELIZED CHEESECAKE

CRANBERRY-CITRUS SOUP

SLICED FRUIT & BERRIES

ICE CREAM & SORBET \$7

CHEF DE CUISINE SAMUEL GORENSTEIN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.