



SALADS & APPETIZERS

- SELECTION OF EAST AND WEST COAST **OYSTERS** \$17
- CAESAR SALAD** \$12
- SHRIMP COCKTAIL** \$17
- LOBSTER SALAD "COBB" STYLE** \$29
- TUNA TARTARE / AVOCADO / SOY-LIME DRESSING** \$16
- 5 SPICE **ASIAN SALAD / NAPA CABBAGE / CARROT / CUCUMBER** \$14
- BEEFSTEAK **TOMATO SALAD / GRILLED ONION VINAIGRETTE / STILTON** \$13
- BOSTON **LETTUCE / MUSTARD DRESSING** \$10
- CHOPPED **VEGETABLE SALAD** \$15
- ADD **CHICKEN / 5...ADD SHRIMP / 8...ADD TUNA / 10**
- ROASTED **BUTTERNUT SQUASH SOUP / CINNAMON-CRÈME FRAÎCHE** \$8

SANDWICHES

(SERVED WITH HAND CUT FRIES)

- PRIME **STEAK & FONTINA CHEESE PANINI** \$16
- CUBAN SANDWICH & PROVOLONE / GARLIC FRIES** \$16
- ORGANIC **CHICKEN & SUNDRIED TOMATO PANINI** \$14
- CERTIFIED ANGUS BEEF **HAMBURGER** \$16

SAUCES

- STEAK
- 3 MUSTARDS
- ROQUEFORT
- PEPPERCORN
- CHIMICHURRI
- BBQ

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
- AMERICAN **WAGYU SKIRT** 10 oz \$55
- CAB **HANGER STEAK** 10 oz \$24
- CAB **FLAT IRON** 12 oz \$28
- LEMON-ROSEMARY ORGANIC **CHICKEN** \$26



- 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

- ACACIA HONEY MARINATED ALASKAN **BLACK COD** \$32
- SPICED GRILLED **SWORDFISH / OLIVE OIL & LEMON** \$30
- SPICED **TUNA TONNATO / HEIRLOOM TOMATO** \$34

SIDES

- CREAMED **SPINACH** \$10
- GRILLED **ASPARAGUS** \$10
- BBQ **CORN** \$10
- ROASTED **TOMATOES** \$10
- JALAPEÑO **MASHED POTATOES** \$9
- POTATO **GRATIN** \$9
- HAND CUT **FRENCH FRIES** \$9
- HEN OF THE WOODS MUSHROOMS** \$11

DESSERTS

- \$10
- CRÊPE SOUFFLÉ**
PASSION FRUIT SAUCE
- KEY LIME PANNA COTTA**
COCONUT SORBET
- HONEY CRISP **APPLE CAKE**
CALVADOS SAUCE / SPICED ICE CREAM
- CARAMELIZED **CHEESECAKE**
CRANBERRY-CITRUS SOUP
- PEANUT BUTTER CHOCOLATE MOUSSE**
BANANA ICE CREAM
- SLICED **FRUIT & BERRIES**
- ICE CREAM & SORBET** \$7



CHEF DE CUISINE
SAMUEL GORENSTEIN