

## APPETIZERS

### Brussel Sprouts & Baby Kale Salad

*Roasted Esty Street Nuts, Pecorino Romano & Jewel of Tuscany Olive Oil*

14

### Beet Carpaccio

*Marinated Beets, Baby Arugula, Toasted Walnuts, Crispy Feta & Walnut Vinaigrette*

15

### Lobster Caesar

*Romaine Hearts, Haas Avocado, Roasted Peppers, Candied Pecans, Crumbled Bacon, Caesar Dressing & Shaved Reggiano*

24

### Crispy Sesame Calamari

*Shaved Red Cabbage, Cucumber Spears, Grapefruit Supremes, Grapefruit Vinaigrette & Honey Lemon Thyme Dressing*

16

### Citrus Cured Salmon

*Frisse, Watermelon Radish, Pickled Yellow Beets & Citrus Creme Fresh*

17

### Sautéed True Maryland Crab Cake

*Cron Salad, Mushrooms, Roasted Red Bell Peppers, Crispy Scallions & Chipotle Aioli*

18

### Spicy Tuna Tartar

*Avocado, Cucumber, Potato Chips, Black Garlic & Lime-Miso Vinaigrette*

17

### Three Cheese Lobster Profiteroles

*Lobster Medallions, Truffled Manchego, Havarti & Cheddar Cheeses & Roasted Garlic Cream Sauce*

21

### Grilled Octopus

*House Made Potato & Hearts of Palm Salad & Extra Virgin Olive Oil.*

18

### Ravioli

*Baby Scallops & Lobster Meat, Ricotta & House Made Tomato Sauce*

18

### Hudson Valley Foie Gras & Sautéed Scallop

*Berry Compote, Brioche Toast & Balsamic Reduction*

24

### International Cheese Selections

*Today's Selections with Truffled Bread Crisps, Dalmatia Fig Spread with Orange & Marcona Almonds*

24

### Raw Bar

*Served with Traditional Cocktail Sauce, Horseradish-Mango Sauce & Pink Peppercorn Granita*

#### East Coast Oysters

*Crassostrea Virginica  
market*

#### West Coast Oysters

*Crassostrea Gigas  
market*

#### Kumamoto Oysters

*Crassostrea Sikamea  
market*

#### Around the World Oyster Tasting

*4 East Coast, 4 West Coast, 4 Kumamoto  
market*

#### Duet of Alaskan Crab

*Chilled Jet Fresh King Crab Legs & Snow Crab Claws  
market*

#### Chilled Seafood Plateaux

*Tonight's Towering Assortment of Chilled Seafood Delicacies*

## ENTREES

### Roasted Root Vegetables

*Zucchini, Yellow Squash, Parsnips, Crispy Carrots, Chick Pea Salad, Fine Herbs & Extra Virgin Olive Oil*  
34

### Pan Seared Verlasso Salmon

*Risotto Cake, Shallots, Scallions, Grape Tomatoes, White Wine Butter Sauce*  
38

### Sautéed Scallops

*Jumbo Lumps Crab Meat, Manilla Clams, Spinach,  
Diced Tomatoes & Saffron Tomato Broth*  
38

### Seven Spiced Hawaiian Tuna

*Ginger Scented Black Rice, Baby Bok Choy, Crab Meat, Avocado & White Soy Miso Glaze*  
38

### Crispy Airline Chicken Breast

*Parsley Whipped Potatoes, Zucchini, Yellow Squash, Cippolini Onions & Natural Chicken Jus*  
35

### Les Steak Frites

Choice of the Finest Bone-In USDA Prime Steaks That Meet Our Standards  
Nourishingly Aged, Grilled & Fire Roasted to Perfection with Sea Salt, Cracked Pepper & Herb Butter

**16oz Bone-In Filet Mignon**

**18oz Bone-In New York Strip**

**22oz Bone-In Rib Eye**

All of Our Steaks Are Accompanied by Hand Cut Fries, Trio of Dipping Sauces, Three Peppercorn Sauce & Béarnaise

### Steak Enhancements

**8 oz. Lobster Tail, Sautéed Foie Gras, Alaskan King Crab, Crispy Oysters**  
priced accordingly

### Grilled Filet Mignon

*Quinoa Cake, Kale & Red Cabbage Sautee, Baby Carrots & Foie Gras Sauce*  
45

### Braised Short Rib & Lobster

*Seasonal Vegetables, Lobster Risotto*  
45

### Grilled Berkshire Pork Chop

*Parmesan Gnocchi, Petite Vegetables, Garlic Butter, Broccoli Rabe & Demi Madeira Reduction*  
40

### Center Cut Veal Chop Milanese

*Arugula Salad, Fresh Mozzarella, Bruschetta Tomatoes, Shoe String Fries & Lemon-Thyme Jus*  
44

### Sides

*Hand Cut Fries/Tempura Onion Rings/Corn Medley/Kale & Red Cabbage Sautee  
Seafood Risotto/Broccoli Rabe/Grilled Asparagus*  
6

## DESSERTS

### Pretzel Tart

*Milk Chocolate Ganache, House Made Peanut Butter Swirl & House Made Peanut Butter Banana Ice Cream*

### Trio of Mochi

*Wasabi, Lychee Colada, Black Sesame, Fresh Strawberries, Citrus Crème Fraiche, Mint Syrup*

**Chocolate Truffle Torte**

*Chocolate Ganache, Chantilly Cream & Fresh Raspberries.*

**Limoncello Parfait**

*Lemon Mascarpone Cream, House Made Lady Fingers & Fresh Seasonal Berries*

**“Cocotufó”**

*Coconut Brittle Ice Cream in Couverture Chocolate Shell*

**House Made Carrot Cake**

*Candied Ginger, Glazed Walnuts, Pineapple Rum Compote & Pineapple Flowers*

**House Made Ice Cream & Sorbet**

12

**Artisanal Selection of Cheeses**

24

**Cappuccino Espresso Latte**

6

**Freshly Brewed Coffee & Specialty Teas**

5

**Freshly Steeped HIGH TEA™**

*Hemp Phyto Cannabinoid Rich Tea with*

8

Host/Owner Joachim “Kim” Costagliola

Host/Manager Steven Borchers

Chef Jaime Luna

**\$10 Plate Sharing Fee**

**Please Inform Your Server of Any Allergies or Dietary Restrictions.**

**Please Refrain from Cellular Phone Use in The Main Dining Room.**

**It Is Our Pleasure to Serve You.**

Prices Subject To Change Without Notice