

APPETIZERS

Brussel Sprouts & Baby Kale Salad

Roasted Esty Street Nuts, Pecorino Romano & Jewel of Tuscany Olive Oil
14

Beet Salad

Roasted Golden & Red Beets, Arugula, Pecans, Burrata & Citrus Dressing
16

Lobster Caesar

*Romaine Hearts, Haas Avocado, Roasted Peppers, Candied Pecans, Crumbled Bacon,
Caesar Dressing & Shaved Reggiano*
24

House Made Spiced Lamb Sausage

Whipped Potatoes, Sautéed Red Cabbage & Kale & Cranberry Relish
18

Grilled Baby Octopus

White Beans, Spinach, Smoked Bacon & Saffron Broth
21

Spicy Tuna Tartar

Avocado, Cucumber, Potato Chips, Black Garlic & Lime-Miso Vinaigrette
17

Sautéed True Maryland Crab Cake

Roasted Corn, Bell Pepper Salsa, Chorizo & Crab Bisque
18

International Cheese Selections

Today's Selections with Truffled Bread Crisps, Dalmatia Fig Spread with Orange & Marcona Almonds
24

Umami

*Diced Ora King Salmon, Jumbo Lump Crab Meat, Seaweed Salad Tossed in a White Miso Glaze Dressing Presented in a
Wonton Bowl Flanked By Tuna Sashimi, Mango Chutney & Wasabi Caviar*
30

ENTREES

Tri of Stuffed Peppers

*Sweet Potato & Lentils; Farro, Mushrooms & Spinach; Asparagus, Corn & Tomato
All Topped with Vegan Cheeses*
34

Pan Seared Ora King Salmon

Green Apple & Tomatillo Farro, Rainbow Carrots & Chimichurri

38

Pan Seared Chilean Sea Bass

Citrus Beurre Blanc, Spring Vegetable Risotto & Colossal Shrimp

50

Pan Seared Dutch Country Chicken Breast

Charred Broccoli Rabe, Fingerling Potatoes & Red Wine Demi

34

Grilled Filet Mignon

Glazed Heir Coverts, Whipped Chive Potatoes & Black Truffle Demi

45

Braised Bone-In Prime Short Ribs

Sweet Potato Gnocchi, Baby Kale & House Made Burrata

45

18oz Bone-In New York Strip

Roasted Marble Potatoes, Sautéed Broccoli Rabe & A Trio of Esty Street Steak Sauces

55

SIDE DISHES

Heir Coverts/Broccoli Rabe/Whipped Potatoes/Roasted Marble Potatoes

10

DESSERTS

Chocolate Truffle Torte

Chocolate Ganache, Chantilly Cream & Fresh Raspberries

12

Montrachet Brule Cheesecake

Crisp Phyllo Basket, Berry Compote, Balsamic Vinegar Reduction

12

French Apple Cake

Pink Lady Apples, Vanilla Custard & House Made Caramel Sauce

12

*AND FOR THOSE WHO WOULD LIKE TO PREPARE YOUR OWN WE WILL BE OFFERING
SOME OF OUR FINEST BONE-IN CUTS OF MEAT*

16 oz. Base Ball Cut Bone-In Filet Mignon

60

22 oz. 35 Day Dry Aged Prime Bone-In Rib Eye
90

40oz. 27 Day Wet Aged Tomahawk Rib Eye Presented on an 18" Bone
85

Each of the Above Cut of Meat Will Come with Complete Cooking Instruction. All Prepared Dishes Will Be Delivered with Reheating Instructions.

WINE LIST

Chardonnay

Jordan Vineyard, Russian River Valley, Ca	65
Meiomi, Central Coast, Ca	51
Louis Jadot, Macon Village, Burgundy, Fr	35

Sauvignon Blanc

Cakebread, Napa Valley, Ca	50
Pedroncelli, Dry Creek, Ca	35

Other Whites

Chateau St. Michelle, Riesling, Columbia Valley, Ca.	45
Banfi, Pinot Grigio, San Angelo, Tuscany, It.	50

Cabernet Sauvignon

Jordon, Alexander Valley, Ca.	90
Conn Creek, Limited Release, Napa Valley, Ca.	58
Joseph Phelps, Napa Valley, Ca.	120
Raymond, Reserve, Napa Valley, Ca.	78
Hall, Napa Valley, Ca	88
Silver Oak, Alexander Valley, Ca.	125
Smith & Hook, Central Coast, Ca.	65

Pinot Noir

Meiomi, Central Coast, Ca	65
Flowers, Sonoma Coast, Ca	85
Hartford Court, Russian River Valley, Ca.	66
Colene Clemen, Willamette Valley, Or	60
Louis Jadot, Gevrey-Chambertin, Burgundy, Fr.	107

Zinfandel

DeLoach Vineyards, Russian River Valley, Ca.	40
Heitz Cellar, Ink Grade, Napa Valley, Ca.	55

Syrah/Shiraz

Orin Swift, Abstract, Ca.	70
Greg Norman Estates, Limestone Coast, Au.	45

Other Reds

Ferrari- Carano, Siena, Sonoma County, Ca.	45
The Prisoner, Napa Valley, Ca.	100
Michele Chiarlo, Barolo, Piedmont, It.	90
Clos Rene, Pomerol, Bordeaux, Fr.	55
Vall Llach, Embriux, Priorat, Sp.	48
Alta Vista, Malbec Grand Reserve, Mendoza, Arg.	45
Stags Leap Cellars, Hands of Time, Napa Valley, Ca.	50