

## APPETIZERS

### Burrata Salad

*Grilled Watermelon, Shaved Fennel, Watermelon Radish, Baby Arugula, Balsamic Reduction & Extra Virgin Olive Oil.*  
18

### Roasted Red & Golden Beets

*Baby Arugula, Endive, Pine Nuts, Goat Cheese & Sherry Vinaigrette*  
15

### Lobster Caesar

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

### Spicy Tuna Tartar

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

### Grilled Octopus

*Spicy Hummus, Cucumber Tzatziki, Pita & Crispy Chickpeas*  
17

### Chilled Seafood Cocktail

*Bright Salad of Gently Cooked Marinated Shrimp, Calamari, Mussels & Lemon Olive Oil Dressing*  
16

### Lobster Medallions

*Roasted Garlic Butter, Havarti Cheese, Panko Crusted & Crostini*  
21

### 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*  
market

## ENTREES

### Pan Seared Ora King Salmon

*Orzo Salad, Crispy Prosciutto, Cucumber Mango Sauce & Citrus Vinaigrette*  
38

### Pan Seared Sea Scallops

*Warm Red Onion & Cucumber Salad, Herb Caper Oil & Lemon*  
38

### Seven Spiced Hawaiian Tuna

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

### Personal Summer Boil Pots

*Chef's Daily Creation Using the Freshest Selections of Summer Ingredients.*  
market

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

### Steak Enhancements

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

### **Pan Roasted Filet Mignon**

*Kale, Roasted Bone Marrow, Horseradish Gremolata & Mushroom Red Wine Reduction*  
45

### **Almond Crusted Airline Chicken Breast**

*Fingerling Potatoes, Tri Colored Baby Carrots, Broccolini &  
Whole Grain Mustard Mango Sauce*  
34

### **Braised Short Rib & Jumbo Lump Crab Meat**

*Brussel Sprouts, Corn, Hen of the Woods Mushrooms, Kohlrabi & Natural Jus*  
45

### *Sides*

*Hand Cut Fries/Tempura Onion Rings/Fingerling Potatoes/Broccolini  
Baby Carrots/Brussel Sprouts*  
10

## DESSERTS

### **Montrachet Brule Cheesecake**

*Crisp Phyllo Basket, Berry Compote, Balsamic Vinegar Reduction*

### **Chocolate Truffle Torte**

*Chocolate Ganache, Chantilly Cream & Fresh Raspberries.*

### **Peach Blueberry Crumble**

*Candied Ginger Biscuit & House Made Vanilla Ice Cream*

### **“Cocotúfo”**

*Coconut Brittle Ice Cream in Couverture Chocolate Shell*

12

### **Cappuccino Espresso Latte**

5

### **Freshly Brewed Coffee & Specialty Teas**

4

Host/Owner Joachim “Kim” Costagliola

Host/Manager Steven Borchers

Please Inform Your Server of Any Allergies or Dietary Restrictions.

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

Please Refrain from Smoking Anywhere in the Meadow.

Thank You for Joining Us.

It Is Our Pleasure to Serve You.