

APPETIZERS

Mixed Leaf Salad

Arugula, Friese, Cherry Tomatoes, Toasted Sunflower Seeds, Granny Smith Apples, Pistachios, Dried Cranberry & Lemon Madeira Vinaigrette
14

Warm Fall Salad

Seared Brussel Sprouts, Roasted Red Beets, Burrata & Mango Chutney
16

Roasted Red & Golden Beets

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

Lobster Caesar

Baby Gem Lettuce, Haas Avocado, Roasted Peppers, Candied Pecans, Crumbled Bacon, House Made Caesar Dressing, Shaved Reggiano & Orange Reduction
24

Spicy Tuna Tartar

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

Pan Seared Octopus

Eggplant Puree, Eggplant & Tomato Sauce & Micro Greens
18

Roasted Long Island Squid

Sauteed Prince Edward Island Mussels, Plum Tomato & Cream Sauce, Croutons & Parmigiana Romano
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 Roasted Ora King Salmon

Sauteed Baby Bok Choy, Toasted Ciabatta & Cranberry Beurre Blanc Sauce
38

Pan Seared Sea Scallops

Fall Lentils, Diced Yellow & Green Squash & White Wine Butter Sauce
38

Seven Spiced Hawaiian Tuna

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

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, A Medley of Cauliflower, Baby Corn, Maitake Mushrooms & French Beans, & A 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

Seared Cauliflower, Cauliflower Puree & Beef Jus
45

Almond Crusted Airline Chicken Breast

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

Braised Lamb Shank

Sauteed Orzo, Fresh Rosemary & Pan Juices
45

16 oz. Center Cut Veal Chop Milanese

Arugula Salad, Fresh Mozzarella, Bruschetta Tomatoes, Shoestring Fries & Lemon-Thyme Jus
48

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