

APPETIZERS

Brussel Sprouts & Baby Kale Salad

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

14

Maple Syrup Roasted Apple Salad

Endive, Radicchio, Butter Head Lettuce, Candy Pecans, Cashel Blue Cheese & Maple Apple Cider Vinaigrette.

16

Roasted Red & Golden Beets

Baby Arugula, Crispy Brie, Roasted Walnuts & Walnut Vinaigrette

15

Lobster Caesar

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

24

Butternut Squash Ravioli

Pecans, Pears, Blue Cheese Sage & Brown Butter Sauce

15

Crispy Sesame Calamari

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

16

Sautéed True Maryland Crab Cake

Tasso, Corn-Frisee Salad & Blue Crab Bisque

18

Spicy Tuna Tartar

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

17

Grilled Octopus

Salad of Hearts of Palm Black & Green Chick Peas, Roasted Red Peppers, Chimichurri & Sherry Smoked Paprika Vinaigrette

18

Lobster Medallions

Roasted Garlic Butter, Havarti Cheese, Panko Crusted & Crostini

21

Pan Seared Hudson Valley Foie Gras

Sautéed House Made Brioche Sandwich of Fig Jam & Cashew Butter, Pickled Red Onions, Peach Blueberry Compote & 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
market

ENTREES

Roasted Hen of the Woods Mushrooms

Asparagus Tips, Avocado Marble & Vegan French Onion Sauce

34

Pan Roasted Verlasso Salmon

Sweet Potato Puree, Spaghetti Squash, Cranberry Pecan Compound Butter & Port Wine Reduction

38

Pan Seared Sea Scallops

Quinoa, Roasted Butternut Squash, Dried Cranberry, Sautéed Spinach & Saffron Butternut Squash 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 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

Pan Roasted Filet Mignon

Caramelized Yukon Gold Potatoes & Apples, Foie Gras Sauce

45

Almond Crusted Airline Chicken Breast

Fingerling Potatoes, Tri Colored Baby Carrots, Broccolini &

Whole Grain Mustard Mango Sauce

34

Center Cut Veal Chop Milanese

Arugula Salad, Fresh Mozzarella, Bruschetta Tomatoes, Shoe String Fries &

Lemon-Thyme Jus

44

Marinated Grilled Berkshire Pork Chop

Pomeria Whole Grain Mustard Mashed Potatoes, Crispy Pork Belly, Sautéed Broccoli Rabe

& Natural Pork Jus

38

Braised Lamb Shank

Three Cheese Creamy Polenta, Bacon Braised Red Cabbage & Cabernet Au Jus

45

Sides

Hand Cut Fries/Tempura Onion Rings/Sautéed Broccoli Rabe/Stir Fried Broccolini

Caramelized Potatoes & Apples/Grilled Asparagus/Bacon & Brussel Sprouts

6

DESSERT

Montrachet Brule Cheesecake

Crisp phyllo basket, berry compote, balsamic vinegar reduction

Pretzel Tart

Milk Chocolate Ganache, House Made Peanut Butter Swirl &

House Made Peanut Butter Banana Ice Cream

Trio of Mochi

*Mayer Lennon, Passion Fruit & Mojito Mochi, Strawberry Passion
Fruit Leather, Citrus Crème Fraiche, Fresh Mint Syrup*

Chocolate Truffle Torte

Chocolate Ganache, Chantilly Cream & Fresh Raspberries.

Maple Scented Apple Crisp

Crunchy Crumble Topping & Cinnamon Ice Cream

“Cocotufo”

Coconut Brittle Ice Cream in Couverture Chocolate Shell

French Pear Cake

Red Wine Poached Pears, Custard & Vanilla Scented Mascarpone

12

House Made Ice Cream & Sorbet

10

Artisanal Selection of Cheeses

24

Cappuccino Espresso Latte

5

Freshly Brewed Coffee & Specialty Teas

4

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.