

APPETIZERS

Brussel Sprouts & Baby Kale Salad

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

12

Burrata

Tomato Confit, Marinated Exotic Mushrooms, Bitter Greens, Extra Virgin Olive Oil & Banyuls Vinegar

14

Roasted Golden Beets

Parsnips, Gorgonzola Cheese, Cashews, Little Gem Lettuce & Red Wine Vinaigrette

15

Lobster Caesar

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

24

Ricotta Agnolotti

Braised Peking Duck, Castelvetrano Olives, Red Cabbage & Pea Shoots

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

Pears, Jicama, Espelette & Balsamic Pear Sauce

18

Lobster Medallions

Roasted Garlic Butter, Havarti Cheese, Panko Crusted & Crostini

21

Pan Seared Hudson Valley Gras

Compressed Stone Fruit, House Made Brioche, Frisee & Peppercorn Banyuls Gastrique

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

Mustard Seed Crusted Verlasso Salmon

Salsify, Mustard Greens & Port Cabernet Reduction
38

Pan Seared Sea Scallops

Roasted Rhubarb, Hearts of Palm Greek Yogurt & Roasted Peanuts
37

Sautéed American Snapper

Chick Pea Salad, Grilled Japanese Eggplant, Ramp Pesto & Cucumber Tzatzki
40

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

Korean Barbeque Brisket

Duo of Kolrabi, Grilled Scallions & Korean Barbeque Glaze
40

Center Cut Veal Chop Milanese

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

Grilled Rack of Rocky Mountain Elk

Cardamom Charred Carrot, Artichokes & Fingerling Potatoes & Blueberry-Cabernet Sauce
45

Sides

Hand Cut Fries/Tempura Onion Rings/Root Vegetable-Goat Cheese Fricassee/Stir Fried Broccolini
Caramelized Potatoes & Apples/Asparagus/Bacon & Brussel Sprouts
6

DESSERTS

Pretzel Tart

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

Trio of Mochi

Strawberry, Passion Fruit & Vanilla Chocolate Chip, Strawberry Passion Fruit Leather, Vanilla Bean Crème Fraiche, Cabernet Chocolate Ganache & Cocoa Nibs

Chocolate Fondant

Espresso Caramel, Raspberry Coulis & House Made Vanilla Ice Cream

Rhubarb Cobbler

Butter Milk Biscuit, Compressed Stone Fruit & Brown Butter House Made Ice Cream

House Made Carrot Cake

Cream Cheese Frosting & Roasted Pistachio Brittle

Cappuccino Cheesecake

Almond Biscotti Crust, Chocolate Sauce & Carmel Whipped Cream

“Cocotufu”

Coconut Brittle Ice Cream in Couverture Chocolate Shell

Fresh Seasonal Berries

Chantilly Cream or Rum Sabayon

12

House Made Ice Cream & Sorbet

10

Artisanal Selection of Cheese

24

Cappuccino Espresso Latte

5

Freshly Brewed Coffee & Specialty Teas

4

Host/Owner Joachim “Kim” Costagliola

Host/Manager Steven Borchers

Chefs Jaime Luna & Tom Donohoe

\$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.