

Garden Salads

garden salad

pea - carrot - fennel - tomato ~10

roasted beets

coriander - micro mint - yogurt - curry ~12

hearts of romaine

garlic crouton - parmesan lemon dressing ~13

blue iceberg

smoked bacon - blue cheese - pickled tomato ~14

tomato & shaved red onion

vine ripe tomato - maytag blue cheese - picked herbs ~14

jumbo lump crab

green melon - avocado - mache greens - kefir lime ~19

Appetizers

beef tartar

black truffle - sliced radish - soy caramel ~18

tuna tartare

roasted pineapple - crispy shallots - plantain chips ~18

meat & potato soup

braised beef - potato - roasted onion ~12

foie gras french toast

green apple - almond brioche - sherry gastrique ~22

shrimp rice krispies

tiger prawns - shrimp bisque - cilantro ~16

scallop ceviche

lychee - lavender - lime ~15

Raw - Shellfish

oysters on a half shell

~18 - 1/2 doz - ~36 - doz

clams

~12 - 1/2 doz - ~24 - doz

tuna

~14

lump crab

~16

shrimp cocktail

~16

seafood platter

~20 / ~40 / ~60

Grilled

small

skirt steak 6 oz. ~18
 filet medallion 6 oz. ~22
 loin strip 8 oz. ~24

medium

skirt steak 12 oz. ~29
 filet 10 oz. ~34
 sirloin 16 oz. ~38
 bone-in rib steak 20 oz. ~38
 porterhouse 24 oz. ~59

large

cowboy rib steak 34 oz. ~49
 bone-in sirloin 28 oz. ~60

Entrees

organic roasted 1/2 chicken
 brussel sprouts - pearl onions - caramelized onion sherry sauce
 ~25

pork T Bone
 seasonal apple - brown sugar - fresh thyme ~28

market fish
 ~mp

spice crusted big eye tuna
 snap peas - mango raita - ginger vinaigrette ~30

roasted lamb porterhouse
 english peas - fresh mint "jelly" - balsamic ~32

beef short rib
 yukon potato - celery salad ~26

skate

ponzu - shiitake brown butter ~24

maine lobster
 sweet butter - baked lemon - laurel ~mp

toppings

lobster ~33 shrimp ~6 each crab ~10
 foie gras butter ~6 black truffles ~20 foie gras ~15

sides ~8

sweet corn pudding mac & cheese asparagus creamed spinach
 creamy yukon potatoes parmesan truffle fries brussel sprouts mixed mushrooms

sauces

any additional sauce is \$2 ea

salsa verde STK red wine
 blue butter bold STK

Executive Chef, Todd Mark Miller