

SALADS & APPETIZERS



SEAFOOD PLATTER

JUMBO SHRIMP, OYSTER SELECTION, TAYLOR BAY SCALLOPS,
LITTLENECK CLAMS, RED SNAPPER CEVICHE

FOR ONE 34 / FOR TWO 65 / FOR THREE 98 / FOR FOUR 132

CAESAR SALAD 14

JUMBO SHRIMP COCKTAIL 22

LOBSTER SALAD "COBB" STYLE 29

SELECTION OF EAST & WEST COAST OYSTERS 17

BLUE CRAB SALAD / HEARTS OF PALM / GRAPEFRUIT / TAMERIND DRESSING 20

TUNA TARTARE / AVOCADO / SOY-LIME DRESSING 19

GINGER MARINATED TOMATOES / BURRATA CHEESE 14

BAKED BOUCHERON GOAT CHEESE / MARINATED BEETS / HAZELNUT HONEY / APPLE 14

BABY SPINACH / BACON / MAYTAG BLUE 12

BOSTON LETTUCE / MUSTARD DRESSING 11

CHOPPED VEGETABLE SALAD 15

SAUCES

STEAK

3 MUSTARDS

BÉARNAISE

ROQUEFORT

PEPPERCORN

CHIMICHURRI

BBQ

MEAT & POULTRY

CAB FILET 8 oz / 42 12 oz / 52

CAB RIB EYE (BONE IN) 22 oz / 55

PORTERHOUSE (FOR TWO) 40 oz / 90

CAB NEW YORK STRIP 16 oz / 53

CAB NEW YORK STRIP (BONE IN) 22 oz / 58

AMERICAN WAGYU SKIRT 10 oz / 55

CRISPY SHORT RIBS / MANGO MOSTARDA / JICAMA / CUMIN 37

SPICE GRILLED COLORADO LAMB CHOPS / KUMQUAT CHIMICHURRI 47

LEMON-ROSEMARY ORGANIC CHICKEN / 31



BLUE

VERY RED, COLD CENTER

RARE

RED, COOL CENTER

MEDIUM RARE

RED, WARM CENTER

MEDIUM

PINK, HOT CENTER

MEDIUM WELL

DULL PINK CENTER

WELL DONE

DULL GRAY



A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS CERTIFIED ANGUS BEEF® BRAND, WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

FISH & SHELLFISH

SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / 50

BLACKENED SWORDFISH / HEIRLOOM TOMATO / FRESH HERBS / 30

ROASTED MAINE LOBSTER / MEYER LEMON BUTTER SAUCE / 55

GRILLED LOCAL SNAPPER / SWEET PEA GUACAMOLE / CILANTRO VINAIGRETTE / 32

SIDES

CREAMED SPINACH 12

GRILLED ASPARAGUS 12

BBQ CORN 12

ONION RINGS 10

POACHED GREEN BEANS 12

CHERRY TOMATO PROVENCAL 12

FRENCH FRIES 11

JALAPEÑO MASHED POTATOES 11

FONTINA & BACON BAKED POTATO 11

POTATO GRATIN 11

HEN OF THE WOODS MUSHROOM 13

DESSERTS

10

CRÊPE SOUFFLÉ

PASSION FRUIT SAUCE

KEY LIME PANNA COTTA

COCONUT SORBET

PEANUT BUTTER

CHOCOLATE MOUSSE

BANANA ICE CREAM

CARROT CAKE

BUTTERSCOTCH SAUCE / GINGER ICE CREAM

STEAMED MERINGUE

TROPICAL FRUIT / CITRUS CREME /

MANDARIN SORBET

SLICED FRUIT & BERRIES

ICE CREAM & SORBET 7

CHEF DE CUISINE **DANNY GANEM**

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS

ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.