

APPETIZERS

MEXICAN SHRIMP COCKTAIL Spicy Cocktail Sauce, Garlic Crostini 19.25

BRESAOLA CARPACCIO Shaved Parmesan, Wild Baby Arugula, Lemon 17.75

TUNA TARTAR Cucumber, Crushed Avocado, Scallions, Chili Vinaigrette 19.00

LUMP CRAB CAKE Tomato Tartare, Lemon Vinaigrette, Pea Sprouts 18.00

YELLOWFIN TUNA CRUDO Ginger Cucumber Salad, Avocado, Sweet Jalapeños, Daikon, Spicy Kabayaki Sauce 19.00

GRILLED GALICIAN STYLE OCTOPUS Spicy Tomato Sauce, Potatoes, Pickled Onions, Olives, Roasted Pepper 17.00

SALADS

WEDGE SALAD Baby Iceberg, Ripened Tomato, Pickled Red Onions, Tomatoes, Bacon, Blue Cheese Dressing 14.75

ORGANIC BABY MIXED GREENS Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette 12.75

CAESAR SALAD Parmesan Cheese, Garlic Croutons small 9.75 / large 12.75

BABY SPINACH SALAD Tomato, Pine Nuts, Dry Cranberries, Petit Basque Cheese, Balsamic Vinaigrette 13.00

ROASTED BABY BEETS SALAD Arugula, Goat Cheese, Walnuts, Pickled Onions, Cucumbers, Avocado, Balsamic 15.75

LOBSTER LOUIE SALAD Cherry Tomatoes, Asparagus, Green Onions, Kalamata Olives, Louie Dressing 28.75

GARLIC SOUP Chives, Whipped Cream, Croutons 10.00

THANKSGIVING SELECTIONS à la carte

SPICED ROASTED KABOCHA SQUASH SOUP

Crème Fraîche, Crispy Parsley, Candied Pecans \$10.00

WALDORF SALAD

Micro Arugula, Grapes, Warm Walnut Crusted Goat Cheese, Creamy White Balsamic Vinaigrette \$14.00

ROASTED ORGANIC DIESTEL TURKEY

Walnut Cranberry Bacon Stuffing, Mashed Potato, Roasted Vegetables, Turkey Gravy \$32.00

VERMONT MAPLE-GLAZED HAM

Walnut Cranberry Bacon Stuffing, Mashed Potato, Roasted Vegetables, Pineapple Sauce \$32.00

PUMPKIN CHEESECAKE

Pecan Ginger Snaps Cookie Crust, Rum Spiced Crème Anglaise \$10.00

WHISKEY RAISIN BREAD PUDDING

Vanilla Ice Cream, Candied Apples, Caramel Sauce \$10.00

KIDS' 2-COURSE PRIX-FIXE MENU \$22.00

ROASTED ORGANIC DIESTEL TURKEY

Walnut Cranberry Bacon Stuffing, Mashed Potato, Roasted Vegetables, Turkey Gravy

CHOCOLATE CHIP COOKIE SANDWICH

Vanilla Ice Cream, Chocolate Sauce

ENTREES

PAN SEARED N.Z. KING SALMON

Pearl Barley Risotto-English Peas, Edamame Beans, Diced Carrot, Lemon Vinaigrette 36.00

GRILLED PACIFIC SWORDFISH

Lemon Zest Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 32.00

OVEN ROASTED CHILEAN SEA BASS

Exotic Mushroom Risotto, Truffle Essence, Concord Grape Reduction 43.00

MUSHROOM CRUSTED ALASKAN HALIBUT

Lilies Potato Purée, Asparagus, Porcini Mushroom Sauce 39.00

PAN ROASTED NEW ZEALAND LAMB CHOPS

Garlic Mashed Potatoes, Heirloom Baby Carrots, Pearl Onions Port Wine Reduction 40.00

GRILLED FILET MIGNON

Grilled Asparagus, Boulangères Potatoes, Shiitake Mushrooms Ragu, Point Reyes Blue Cheese Sauce 42.00

PRIME FLAT IRON STEAK

Wilted Spinach, Onion Marmalade, Potato au Gratin, Red Wine Reduction 30.00

PAN ROASTED MARY'S CHICKEN BREAST

Sun-Dried Tomato Yellow Grits, Spicy Wilted Baby Kale-Chorizo de Bilbao, Lemon Beurre Blanc 28.00

USDA PRIME STEAKS AND CHOPS

16oz New York Steak 44.00

16oz Bone-in NY Steak 48.00

16oz Dry Aged NY Steak 49.00

16oz Bone-in Rib Eye Steak 55.00

16oz Rib Eye Steak 44.00

12oz Bone-in Filet Mignon 48.00

24oz Porterhouse Steak 56.00

Sauces

Red Wine Sauce

Green Peppercorn Sauce

Chimichurri Sauce

Add Surf to Your Turf: 5 Mexican White Prawns 15.00

Add Cabrales Picon Blue Cheese 3.00

SIDE DISHES

Mac and Cheese, Baby Shrimp, Bacon, Scallions, Roasted Peppers 12.75

Sautéed Exotic Mushrooms 9.75

Sautéed Broccolini, Sea Salt, Lime Chile "Tajin" 7.75

Spicy Roasted Brussels Sprouts, Red Onions, Bacon 8.75

Potato au Gratin 8.75

Sautéed Haricots Verts, Almonds 7.75

Creamed Spinach 8.75

Creamed White Corn 9.75

Jalapeño Risotto, Queso Fresco 7.75

Grilled Asparagus, Grain Mustard Aioli 11.75

Truffle Shoestring Fries, Herbs, Garlic, Parmesan Cheese 7.75