

## APPETIZERS

**MEXICAN SHRIMP COCKTAIL** Spicy Cocktail Sauce, Garlic Crostini 21.

**BRESAOLA CARPACCIO** Shaved Parmesan, Wild Baby Arugula, Lemon 19.

**TUNA TARTAR** Cucumber Crushed Avocado, Scallions, Chili Vinaigrette 19.

**LUMP CRAB CAKE** Tomato Tartare, Lemon Vinaigrette, Pea Sprouts 18.

**YELLOWFIN TUNA CRUDO** Ginger Cucumber Salad, Avocado, Sweet Jalapeños, Daikon, Spicy Kabayaki Sauce 19.

**GRILLED GALICIAN STYLE OCTOPUS** Spicy Tomato Sauce, Potatoes, Pickled Onions, Olives, Roasted Pepper 17.

## SALADS

**WEDGE SALAD** Baby Iceberg, Ripened Tomato, Pickled Red Onions, Tomatoes, Bacon, Blue Cheese Dressing 15.

**ORGANIC BABY MIXED GREENS** Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette 13.

**CAESAR SALAD** Parmesan Cheese, Garlic Croutons Small 10. | Large 13.

**BABY SPINACH SALAD** Tomato, Pine Nuts, Dry Cranberries, Petit Basque Cheese, Balsamic Vinaigrette 13.

**ROASTED BABY BEETS SALAD** Arugula, Goat Cheese, Walnuts, Pickled Onions, Cucumbers, Avocado, Balsamic 16.

**LOBSTER LOUIE SALAD** Cherry Tomatoes, Asparagus, Green Onions, Kalamata Olives, Louie Dressing 29.

**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.

**WALDORF SALAD**  
Micro Arugula, Grapes, Crumble Goat Cheese, Creamy White Balsamic Vinaigrette \$14.

**ROASTED ORGANIC DIESTEL TURKEY**  
Walnut Cranberry Bacon Stuffing, Mashed Potato Roasted Vegetables, Turkey Gravy \$32.

**VERMONT MAPLE-GLAZED HAM**  
Walnut Cranberry Bacon Stuffing Mashed Potato, Roasted Vegetables, Pineapple Sauce \$32.

**PUMPKIN CHEESECAKE**  
Pecan Ginger Snaps Cookie Crust, Rum Spiced Crème Anglaise \$10.

**WHISKEY RAISIN BREAD PUDDING**  
Vanilla Ice Cream, Candied Apples, Caramel Sauce \$10.

## KIDS' 2-COURSE PRIX-FIXE MENU \$22.

**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.

### **GRILLED PACIFIC SWORDFISH**

Lemon Zest Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 32.

### **OVEN ROASTED CHILEAN SEA BASS**

Exotic Mushroom Risotto, Truffle Essence, Concord Grape Reduction 43.

### **MUSHROOM CRUSTED ALASKAN HALIBUT**

Lilies Potato Purée, Asparagus, Porcini Mushroom Sauce 39.

### **PAN ROASTED NEW ZEALAND LAMB CHOPS**

Garlic Mashed Potatoes, Heirloom Baby Carrots, Pearl Onions Port Wine Reduction 40.

### **GRILLED FILET MIGNON**

Grilled Asparagus, Boulangères Potatoes, Shiitake Mushrooms Ragu, Point Reyes Blue Cheese Sauce 42.

### **PRIME FLAT IRON STEAK**

Wilted Spinach, Onion Marmalade, Potato au Gratin, Red Wine Reduction 30.

### **PAN ROASTED MARY'S CHICKEN BREAST**

Sun-Dried Tomato Yellow Grits, Spicy Wilted Baby Kale-Chorizo de Bilbao, Lemon Beurre Blanc 28.

## **USDA PRIME STEAKS AND CHOPS**

**16oz New York Steak 44.**

**16oz Bone-in NY Steak 48.**

**16oz Dry Aged NY Steak 49.**

**16oz Bone-in Rib Eye Steak 55.**

**16oz Rib Eye Steak 44.**

**12oz Bone-in Filet Mignon 48.**

**24oz Porterhouse Steak 56.**

### **Sauces**

Red Wine Sauce

Green Peppercorn Sauce

Chimichurri Sauce

**Add Surf to Your Turf: 5 Mexican White Prawns 15.**

**Add Cabrales Picon Blue Cheese 3.**

## **SIDE DISHES**

**Mac and Cheese, Baby Shrimp, Bacon, Scallions, Roasted Peppers 13.**

**Sautéed Exotic Mushrooms 10.**

**Sautéed Broccolini, Sea Salt, Lime Chile "Tajin" 8.**

**Spicy Roasted Brussels sprouts, Red Onions, Bacon 9.**

**Potato au Gratin 9.**

**Sautéed Haricots Verts, Almonds 8.**

**Creamed Spinach 9.**

**Creamed White Corn 10.**

**Jalapeño Risotto, Queso Fresco 8.**

**Grilled Asparagus, Grain Mustard Aioli 12.**

**Truffle Shoestring Fries, Herbs, Garlic, Parmesan Cheese 8.**