

APPETIZERS

MEXICAN SHRIMP COCKTAIL Spicy Cocktail Sauce, Garlic Crostini 21

BRESAOLA CARPACCIO Shaved Parmesan, Wild Baby Arugula, Lemon 19

AHI TUNA TARTARE Cucumber, Radish, Avocado, Scallions, Wonton Chips, 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 AND SOUPS

FRESH TOMATO AND MOZZARELLA SALAD “alla Genovese” Onion Marmalade, Pesto, Olives, Aged Balsamic 16

SPANISH OCTOPUS SALAD Pickled Onions-Celery, Campari Tomatoes, Cucumber, Olives, Arugula, Lemon Vinaigrette 21

WEDGE SALAD Ripened Tomato, Baby Iceberg, 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

GAZPACHO Chilled Tomato Soup, Cucumber, Avocado, Olive Oil 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, Aged Balsamic 16

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

CONFIT OF DUCK LEG SALAD Baby Arugula, Strawberries, Candied Pecans, Goat Cheese, Balsamic Vinaigrette 21

GARLIC SOUP Chives, Whipped Cream, Croutons 10

PASTAS

RISOTTO Bacon Wrapped Prawns, Sweet White Corn, Chives, Rosemary White Balsamic 28

SPAGHETTI PASTA Beef Bolognese Sauce, Parsley, Chile Flakes, Little Cream 22

PENNE Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil, Little Cream 22

WAGYU BEEF RAVIOLI Black Truffle, Onion Marmalade, Mushrooms, Parmesan Cream Sauce 28

FETTUCINI Marinated Filet of Beef, Onions, Fennel, Mushrooms, Porcini Sauce, Truffle Zest 26

FUSILLI ALLE VERDURE Squash, Onions, English Peas, Edamame, Asparagus, Feta Cheese, Jalapeño Cream Sauce 22

LINGUINE ALLE VONGOLE Manila Clams, Shaved Garlic, White Wine, Italian Parsley, Chile Flakes 24

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness

USDA PRIME STEAKS AND CHOPS

16-oz. Bone-in New York Steak	48	12-oz. NY Steak	38
16-oz. Dry-Aged NY Steak	49	16-oz. Bone-in Rib Eye Steak	55
14-oz. Rib Eye Steak	41	12-oz. Bone-in Filet Mignon	48
24-oz. 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, Cotija Cheese 8

Grilled Asparagus, Grain Mustard Aioli 12

Truffle Shoestring Fries, Herbs, Garlic, Parmesan Cheese 8

Prix-Fixe Menu \$56

CAESAR SALAD

Parmesan Cheese, Garlic Croutons

Or

SOUP OF THE DAY

SEARED CHILI-GLAZED NEW ZEALAND ORA KING SALMON

English Pea Purée, Sautéed Asparagus, Pea Sprouts, Lemon Butter Sauce

Or

GRILLED PRIME FILET MIGNON (8-oz.)

Garlic Potatoes Purée, Sautéed Asparagus, Spinach, Blue Cheese, Wine Reduction

WHITE CHOCOLATE CHEESECAKE

Oreo Cookie Crust, Chocolate-Vanilla Sauce

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness

ENTREES

SEARED CHILI-GLAZED NEW ZEALAND ORA KING SALMON

English Pea Purée, Sautéed Asparagus, Pea Sprouts, Lemon Butter Sauce 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

PAN SEARED DIVER SCALLOPS

Lemon-Ginger Risotto, Asparagus, Roasted Golden Beets, Crispy Bacon, Aged Balsamic 35

SEA, LAND AND SKY PAELLA

Roasted Pepper, English Peas, Sweet White Corn, Chorizo de Bilbao, Chile Vinaigrette 42

AMERICAN DUROC PORK CHOP (12-oz.)

Mostarda Di Apple-Apricot, Granny Smith Apple Slaw, Aged Balsamic 32

GRILLED NEW ZEALAND VENISON MEDALLIONS (8-oz.)

Cheddar Cheese Soft Polenta, Onion Marmalade, Baby Carrots, Hon Shimeji Mushrooms, Aged Balsamic 42

PAN ROASTED NEW ZEALAND LAMB CHOPS (16-oz.)

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

GRILLED PRIME FILET MIGNON (8-oz.)

Garlic Potatoes Purée, Sautéed Asparagus, Spinach, Blue Cheese, Wine Reduction 42

PEPPERED PRIME ANGUS CULOTTE STEAK (8-oz.)

Cheesy Crispy Potatoes, Haricots Verts, Onion Marmalade, Wine Reduction 32

PRIME ANGUS FLAT IRON STEAK (8-oz.)

Wilted Spinach, Onion Marmalade, Baby Carrots, Potato au Gratin, Red Wine Reduction 32

BRICK ROASTED MARY'S CHICKEN BREAST

Crispy Potatoes Caramelized Sweet Onions, Haricots Verts, Lemon Beurre Blanc 28

PETITES ENTREES

AMERICAN DUROC PORK CHOP (8-oz.)

Mostarda Di Apple-Apricot, Granny Smith Apple Slaw, Aged Balsamic 24

SEARED CHILI-GLAZED NEW ZEALAND ORA KING SALMON (5-oz.)

English Pea Purée, Sautéed Asparagus, Pea Sprouts, Lemon Butter Sauce 25

GRILLED PACIFIC SWORDFISH (5-oz.)

Lemon Zest Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 22

GRILLED PRIME FILET MIGNON (6-oz.)

Garlic Potatoes Purée, Sautéed Asparagus, Spinach, Blue Cheese, Wine Reduction 34

PRIME ANGUS FLAT IRON STEAK (5-oz.)

Wilted Spinach, Onion Marmalade, Baby Carrots, Potato au Gratin, Red Wine Reduction 24

PAN ROASTED NEW ZEALAND LAMB CHOPS

Garlic Mashed Potatoes, Heirloom Baby Carrots, Pearl Onions Port Wine Reduction 26

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness