

## **APPETIZERS**

### **MEXICAN SHRIMP COCKTAIL**

Spicy Cocktail Sauce, Garlic Crostini 21

### **AHI TUNA TARTARE**

Cucumber, Radish, Avocado, Scallions, Wonton Chips, Chili Vinaigrette 19

### **LUMP CRAB CAKE**

Tomato Tartare, Lemon Vinaigrette, Pea Sprouts 18

## **SALADS AND SOUPS**

### **WEDGE SALAD**

Ripened Tomato, Baby Iceberg, Pickled Red Onions, 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

### **LOBSTER LOUIE SALAD**

Cherry Tomatoes, Asparagus, Green Onions, Kalamata Olives, Louie Dressing 29

### **GARLIC SOUP**

Chives, Whipped Cream, Croutons 10.00

## **PASTAS**

### **RISOTTO**

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

### **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

## **ENTRÉES**

### **TAMARIND-CHILE GLAZED ORA KING SALMON**

Thyme Garlic Crispy Potatoes, Broccolini, Lemon Caper 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

### **AMERICAN DUROC PORK CHOP (12-oz)**

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

### **GRILLED PRIME FILET MIGNON (8-oz)**

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

### **PRIME ANGUS FLAT IRON STEAK (8-oz)**

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

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

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

## 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 n 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

## MOTHER'S DAY THREE-COURSE PRIX-FIXE MENU

*INCLUDES A GLASS OF SPARKLING WINE\**

(\*NON-ALCOHOLIC SPARKLING AVAILABLE AS WELL)

### **CREAM OF TOMATO BASIL SOUP**

Tomato Basil Relish, Ricotta Salata, Extra V.O.O.

Or

### **WALDORF SALAD**

Wild Baby Arugula, Grapes, Candy Walnut, Crumble Goat Cheese, Lemon Vinaigrette

Or

### **LOBSTER AND SHRIMP RAVIOLI**

Wilted Spinach, Sauce alla Vodka, Parmigiano-Reggiano

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### **PAN ROASTED NEW ZEALAND LAMB CHOPS (16-oz)**

Mashed Potatoes, Carrots, Pearl Onions, Port Wine Reduction

Or

### **GRILLED PRIME FILET MIGNON (8-oz)**

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

Or

### **MUSHROOM CRUSTED ALASKAN HALIBUT**

Lilies Potato Purée, Asparagus, Porcini Mushroom Sauce

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### **BLACK FOREST CHOCOLATE CAKE**

Brandied Cherries, Chocolate Sauce, Whipped Cream

**\$65.00**

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