

APPETIZERS

MEXICAN SHRIMP COCKTAIL Spicy Cocktail Sauce, Garlic Crostini 21

WAGYU BEEF BRESAOLA CARPACCIO Shaved Parmesan, Wild Baby Arugula, Lemon 19

AHI TUNA TARTARE Cucumber, Radish, Avocado, Scallions, Vegetable Chips, Chili Vinaigrette 19

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

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

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

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

BABY SPINACH SALAD Tomato, Pine Nuts, Dried 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

GAZPACHO Chilled Tomato Soup, Cucumber, Avocado, Olive Oil 13

GARLIC SOUP Chives, Whipped Cream, Croutons 10

PASTAS

JAPANESE PUMPKIN RAVIOLI Brown Butter Sage Sauce, Cranberry Compote, Parmigiano-Reggiano, 26

PUMPKIN GNOCCHI Butternut Squash, Brown Butter, Sage, Parmesan Velouté Sauce, Ricotta Salata 23

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

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

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

USDA PRIME STEAKS AND CHOPS

16-oz. Free Raised Veal Chop	47	12-oz. NY Steak	38
16-oz. Dry-Aged NY Steak	49	16-oz. Bone-in Rib Eye Steak	52
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

SHARING SIDE DISHES

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

Cauliflower Gratin, Parmigiano Reggiano Crusted 12

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 Sweet 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 for Two

includes a glass of house wine per person

\$116 (not including tax and gratuity)

First Course

(Choice of one per person)

ORGANIC BABY MIXED GREENS

Macadamias, Pecans, Almonds,
Stilton Blue Cheese, House Vinaigrette

GARLIC SOUP

Chives, Whipped Cream, Croutons

Entrée

(to be shared)

24-oz. PORTERHOUSE AND PRAWNS

with one side per person

Potato au Gratin or Truffle Shoestring Fries, Herbs, Garlic, Parmesan Cheese

Dessert

(to be shared)

CHOCOLATE SOUFFLE

ENTREES

TAMARIND-CHILE GLAZED ORA KING SALMON

Thyme Garlic Crispy Potatoes, Sautéed 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, Sautéed Asparagus, Truffle Essence, Concord Grape Reduction 43

MUSHROOM CRUSTED ALASKAN HALIBUT

Lilies Potato Purée, Sautéed Asparagus, Porcini Mushroom Sauce 39

SEA, LAND AND SKY PAELLA

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

AMERICAN DUROC DOUBLE PORK CHOP

Mostarda di Apple & Apricot, Granny Smith Apple Slaw, Aged Balsamic 32

GRILLED NEW ZEALAND VENISON MEDALLIONS

Braised Red Cabbage, Caramelized-Balsamic Pears, Sautéed Spaetzle, Port Wine Reduction 42

PAN ROASTED NEW ZEALAND LAMB CHOPS

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

GRILLED PRIME FILET MIGNON

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

PRIME ANGUS FLAT IRON STEAK

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

Mostarda di Apple & Apricot, Granny Smith Apple Slaw, Aged Balsamic 24

TAMARIND-CHILE GLAZED ORA KING SALMON

Thyme Garlic Crispy Potatoes, Sautéed Broccolini, Lemon Caper Butter Sauce 25

GRILLED PACIFIC SWORDFISH

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

GRILLED PRIME FILET MIGNON

Garlic Potatoes Purée, Sautéed Asparagus, Spinach, Blue Cheese, Wine Reduction 35

PRIME ANGUS FLAT IRON STEAK

Wilted Spinach, Onion Marmalade, Baby Carrots, Potato au Gratin, Red Wine Reduction 25

PAN ROASTED NEW ZEALAND LAMB CHOPS

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

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