

Course One

soup, salad or appetizer

Chef's Soup Du Jour



French Onion Soup Au Gratin

CAESAR SALAD

romaine, shaved aged parmesan cheese, roast garlic croutons, house dressing

BEEF CARPACCIO *



roast heirloom cherry tomato, fried caper, saffron aioli, truffle oil, shaved parmesan

NEW ZEALAND LAMB LOLLIPOPS

hoisin glaze, sriracha, chilled soba noodle, cashew butter

GRAHAM CRACKER CALAMARI

baby arugula, subtle anchovy-lemon aioli, sriracha

ARUGULA ROAST BEET SALAD



baby arugula, herb goat cheese, walnuts, white balsamic lime vinaigrette

SHRIMP COCKTAIL *



three jumbo shrimp, spicy cocktail sauce additional shrimp \$4 ea

YELLOWFIN TUNA TARTARE *

fresh avocado, pickled ginger aioli, sweet chili sauce, fried wontons, salmon roe

Add to any salad or entree:
grilled chicken breast +\$14
shrimp +\$17 ahi tuna +\$20

Course Two

PRIME RIB

roast prime rib of beef, african spice rub, burgundy au jus, mashed potatoes, chef's vegetable

CHICKEN FRANCESE

chicken breast scaloppini, aged parmesan basil egg-crust, roasted fingerling potatoes, chef's vegetable

LOBSTER TAIL À LA BOURGUIGNONNE

12 oz. caribbean lobster tail, sautéed. in a white wine garlic butter beurre à la bourguignonne. Served w saffron Vegetable risotto

TRUFFLED WILD MUSHROOM RAVIOLI

farmers market mushrooms, baby spinach, roasted garlic-white wine beurre blanc, aged parmesan

*chef recommends- add: grilled chicken +\$14 shrimp +\$17 lobster meat +\$22

CATCH OF THE DAY

chef's choice of fish, starch, chef's vegetables

GRILLED CHATEAUBRIAND MP (6OZ / 8OZ)

certified black angus center-cut filet of beef, stilton blue cheese potato au gratin, port wine demi reduction, roast carrot puree

ADD: CHEF'S SELECT MUSHROOMS OR STILTON BLUE CHEESE CRUST +\$10 EA /\$18 BOTH
ADD: LOBSTER TAIL MP / SNOW CRAB CLUSTER 1/2 LB +\$23 / 1 LB +\$44

Course Three

KEY LIME PIE

CHOCOLATE TORTE

CREME BRULEE CHEESE CAKE

PEANUT BUTTER EXPLOSION

Let's be extra

Charcuterie & Cheese Board

imported & domestic meats and cheeses, garlic crostini, appropriate accoutrements

Small 25 / Large 45

Seafood Tower *

beer spiced poached 1/2 maine lobster, snow crab clusters, jumbo shrimp, sesame seed encrusted seared ahi tuna, oysters of the day

Small MP / Large MP*

CAVIAR MP

Sides

truffle mashed potatoes 9

sauteed baby spinach 7

chef's vegetable 9

maine lobster tail MP

snow crab clusters *

1/2 lb 23 / 1 lb 44



* Warning- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition
20% gratuity will be added to the bill for parties of 8 or more guests. / \$18 split entree fee