



APPETIZERS

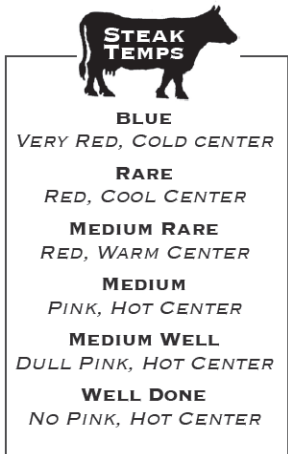
- SEAFOOD CEVICHE / 23
- JUMBO SHRIMP COCKTAIL / 28
- OYSTERS ON THE HALF SHELL / 1/2 DOZ 26 & DOZ 45
- CRAB CAKE / CHIPOTLE AIOLI / RADISH SALAD / 20
- TUNA TARTARE / AVOCADO / SOY-LIME DRESSING / 20
- GINGER MARINATED TOMATOES / BURRATA CHEESE / 17
- ROASTED BEETS / BUCHERON / CIABATTA / CANDIED WALNUTS / 14
- GRILLED DOUBLE CUT BACON / PARSLEY / GARLIC / SHERRY / 14

SALADS

- CAESAR SALAD / PARMESAN CROUTONS / 16
- LOBSTER "COBB" SALAD / AVOCADO / WHITE CHEDDAR / PANCETTA / 31
- BABY SPINACH / MAYTAG BLUE / CHOPPED EGG / BACON VINAIGRETTE / 16
- CHOPPED VEGETABLE SALAD / FETA / OREGANO-MUSTARD VINAIGRETTE / 18
- WEDGE SALAD / WALNUTS / RED ONION / BACON / GORGONZOLA DRESSING / 18

STEAK CUTS

ALL OF OUR BEEF IS CERTIFIED BLACK ANGUS, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS & FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.



CUT	WEIGHT	PRICE
BONE-IN STRIP SIRLOIN	22 OZ	57
FILET MIGNON	8 OZ	51
FILET MIGNON	12 OZ	56
WAGYU SKIRT STEAK	10 OZ	38
NEW YORK STRIP	16 OZ	55
PORTERHOUSE (FOR TWO)	40 OZ	99
RIB EYE	22 OZ	57

MAIN COURSES

- AMERICAN WAGYU BURGER / 31
- LEMON-ROSEMARY CHICKEN / 29
- GRILLED LAMB CHOPS / ORANGE CHIMICHURRI / CROUTONS / ROSEMARY / 49
- PORTER STOUT BRAISED SHORT RIBS / HORSE RADISH GRITS / CRISPY ONION / 41

- GRILLED TUNA / BBQ / CITRUS SALAD / 38
- GRILLED JUMBO SHRIMP / CILANTRO & CONFIT LEMON / 38
- SAUTÉED DOVER SOLE / SOY CAPER BROWN BUTTER / 58
- SPINY LOBSTER / HEIRLOOM TOMATO / FRESH HERBS / 49
- ATLANTIC SALMON / HONEY GLAZE / CITRUS-AVOCADO SALSA / 42
- PAN SEARED SNAPPER / SWEET PEA GUACAMOLE / CILANTRO VINAIGRETTE / 39

STEAK SAUCES

- STEAK
- 3 MUSTARDS
- RED WINE
- BÉARNAISE
- ROQUEFORT
- PEPPERCORN
- HORSE RADISH
- CHIMICHURRI
- BBQ

VEGETABLES / 12

- CREAMY SPINACH
- BBQ CORN / BACON
- GRILLED CARROTS
- ONION RINGS
- GRILLED ASPARAGUS
- ROASTED TOMATOES / PARMESAN

MUSHROOMS / 13

- WILD MUSHROOM RAGOUT

MOFONGO / 12

- BLACK BEAN PUREE / ONION-GARLIC MOJO

PASTA / 12

- TRUFFLE MAC 'N' CHEESE

POTATOES / 12

- BAKED POTATO
- POTATO GRATIN
- FRENCH FRIES
- JALAPEÑO MASHED POTATO
- POTATO SKINS / BACON / CHEDDAR / GREEN ONION / TRUFFLE OIL

DESSERTS

- CRÊPE SOUFFLÉ / PASSION FRUIT SAUCE / 12
- ORANGE RASPBERRY ALMOND SUNDAE / 12
- BITTERSWEET CHOCOLATE TART / HAZELNUT ICE CREAM / 13
- PEANUT BUTTER CHOCOLATE MOUSSE / BANANA ICE CREAM / 13
- CARAMELIZED CHEESECAKE / CITRUS SOUP / 12
- CARROT CAKE / GINGER ICE CREAM / 12
- COCONUT BREAD PUDDING / RUM ICE CREAM / 13
- SLICED FRUIT & BERRIES / 12
- ICE CREAM & SORBET / 8

CHEF DE CUISINE
JOSE MARTIN

*IF YOU HAVE FOOD ALLERGIES PLEASE SPEAK TO YOUR SERVER, MANAGER AND/OR THE CHEF. 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU ARE PREGNANT OR HAVE CERTAIN MEDICAL CONDITION.