BLT STEAK

raw & chilled

TUNA TARTARE* avocado, soy-lime dressing . . . 28
JUMBO SHRIMP COCKTAIL cocktail sauce . . . 24
FRESH SHUCKED OYSTERS* mignonette, cocktail sauce, lemon . . . half dozen 29, dozen 54

appetizers & salads

CRAB CAKE lemon aioli, fennel radish salad . . . 29
DOUBLE CUT SMOKED BACON parsley, sherry, garlic . . . 19
CHOPPED VEGETABLE SALAD feta, oregano-mustard vinaigrette . . . 15
CAESAR SALAD parmesan . . . 18
LOBSTER COBB SALAD avocado, cheddar, pancetta, soft boiled egg . . . MP

steak cuts*

our beef is USDA Prime and 100% Naturally Raised Certified Black Angus

CUT	WEIGHT	PRICE
FILET MIGNON	7oz	52
FILET MIGNON	10oz	65
KANSAS CITY bone-in striploin	20oz	84
NEW YORK STRIP	16oz	56
COWBOY bone-in ribeye	22oz	89
PORTERHOUSE for two	36oz	160
WAGYU RIBEYE	12oz	140

sauces / select one

Red Wine ~ Béarnaise ~ Peppercorn
Horseradish ~ Chimichurri ~ Steak

surf options / top any item

Half Lobster / Market Price ~ Oscar Style / +32 ~ Grilled Shrimp (4) / +20

main courses

RACK OF LAMB parsley crust, chimichurri . . . 50
BRAISED SHORT RIBS port wine . . . 46
ROASTED CHICKEN dates, preserved lemon . . . 35
SAUTÉED DOVER SOLE soy caper brown butter . . . 62
ROASTED SALMON pineapple ginger salsa, rum glaze . . . 38
BRANZINO grilled lettuces, citrus gastrique . . . 36

sides

TRUFFLE MAC & CHEESE 15 ~ GRILLED ASPARAGUS local sea salt 15 ~ CREAMED SPINACH nutmeg 14
ROASTED WILD MUSHROOMS garlic & thyme 15 ~ BAKED POTATO fully loaded 14 ~ ONION RINGS 13 ~ MASHED POTATO 13
FRENCH FRIES cilantro mayonnaise 9 ~ JALAPEÑO MASHED POTATO 13 ~ SPICY BBQ CORN bacon 13

desserts

MINI DOUGHNUTS chocolate sauce, coffee ice cream . . . 15
PEANUT BUTTER CHOCOLATE MOUSSE banana ice cream . . . 15
CRÊPE SOUFFLÉ passion fruit sauce . . . 15
COCONUT CHEESECAKE pineapple mango compote, coconut anglaise . . . 15
ICE CREAM & SORBET three scoops . . . 13
CHOCOLATE TART pistachio ice cream . . . 13
SORBET SUNDAE pineapple compote, coconut rum whipped cream . . . 13

chef de cuisine LUIS DUARTE

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy please notify a manager, chef or server.*