HORS D'OEUVRES

BRUSCHETTA | 12
tomato pesto, toasted sourdough, stracciatella,
confit bell pepper, prosciutto, basil oil

SPANISH CROQUETTES | 17
jamón iberico, paprika aïoli,brava sauce, lemon zest

CRISPY BRUSSELS SPROUTS | 16
cauliflower, pickled beets, bacon, remoulade, pecorino

BEEF CARPACCIO | 22
seared tenderloin, arugula,
caperberries, lemon zest, parmesan

SHRIMP & PORK DUMPLINGS | 16
soja, plum, and sweet chili sauces

PRINCE EDWARD ISLAND OYSTERS
1/2 dozen | 18 dozen | 36
mignonette, lemon, cocktail sauce

SNOW CRAB & MANGO | 24
shredded and whole snow crab, chive, dill, mango
dressing, cucumber yogurt

ASPARAGUS TEMPURA | 15
thai chili, sesame ponzu, spicy aïoli, shishito purée

TRUFFLED DEVILED EGGS | 16
truffle paste, chive, fresh black truffle

SHRIMP & PORK DUMPLINGS | 16
soja, plum, and sweet chili sauces

CAVIAR SERVICE

IMPERIAL GOLDEN OSSETRA, 1oz | 120
KALUGA HYBRID, 1oz | 80

warm blinis, crème fraîche, chopped egg, chives, capers, onion brunoise

GREENS & SOUPS

GREEN BIBB LETTUCE | 13
beet, carrot, spring onion,
chive, french dressing

WEDGE SALAD | 12
apple smoked bacon, bleu cheese, crispy onion,
roasted poblano

CHOPPED TUSCAN KALE | 12
peanuts, scallions, mint,
ginger, reggiano

TORTILLA SOUP | 14
shredded chicken, roasted corn,
cilantro crema

CLASSIC CAESAR | 13
romaine, parmigiano,
garlic herb croutons, anchovies

MEDITERRANEAN GAZPACHO | 11
tomato, bell pepper, cucumber,
watermelon, garlic, basil oil

TERROIR

CHICKEN PAILLARD | 36
baby spinach, arugula, parmesan,
cherry tomatoes, pine nuts, pesto

REDBIRD FARMS CHICKEN | 34
tomato confit, roasted apricots,
tomato ragú, saffron polenta, chicken jus

PRIME BEEF TENDERLOIN | 55
tomato & zucchini gratin,
truffled arancini, truffle bordelaise

HONEY-GLAZED DUCK BREAST | 36
pink peppercorn, reduced port jus,
yukon fondant, cherries, green beans

ROASTED LAMB CHOPS | 38
baby zucchini, broccolini, pine nuts,
pesto, bordelaise, arrabbiata sauce

SEA

LOBSTER RAVIOLI | 39
maine lobster, cognac lobster bisque,
asparagus, blackberries, tarragon butter

DOVER SOLE | MP
brown butter, chives, lemon,
rock shrimp rice purloo

ROASTED SCALLOPS | 45
coconut curry, rice noodles, carrots,
sesame, yellow zucchini, butternut squash

CHILEAN SEABASS | 49
sauce vierge, sicilian olives, watermelon,
cherry tomatoes, olive mashed potatoes

SEARED SALMON | 34
pistachio pesto, spinach gnocchi,
sautéed broccolini, lemon zest

GARDEN

VEGAN COCONUT CURRY | 19
fried tofu, jasmine rice, bok choy, raisins, chickpeas,
bean sprouts, carrot, red pepper, cilantro, coconut cream

MUSHROOM GNOCCHI | 26
wild mushroom, marsala sauce,
parmesan, port reduction

SIMPLY GRILLED

simply grilled are served with a choice of sauce
peppercorn | bordelaise
beurre blanc | chimichurri

CENTER CUT FILET MIGNON 8OZ | 49

PRIME BONE-IN RIBEYE 24 OZ | 59

WILD U-8 SCALLOPS | 34

CHILEAN SEABASS | 41

VERLASSO SALMON | 26

TEXAS TOMAHAWK

45 OZ TOMAHAWK | 160

serves 2 to 4 people
including sides of
crispy brussels sprouts, grilled asparagus,
truffled pomme puree,
and
peppercorn, bordelaise,
and chimichurri sauces

ADDITIONS | 12

BRAISED CARROTS
carrot hummus, hazelnut, za'atar

ROASTED ASPARAGUS

ROASTED MUSHROOMS
onion, sherry, peppercorn

CRISPY BRUSSELS SPROUTS
smoky salsa brava, pequillo, calabrian chili, pecorino

TRUFFLED PARMESAN FRIES

POMME PURÉE

SAUTÉED SPINACH

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.