



## HORS D'OEUVRES

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| <b>TOMATO BURRATA   18</b><br>heirloom tomato, lemon, basil,<br>arugula, caperberries     | <b>GRILLED SPANISH OCTOPUS   22</b><br>citrus marinated octopus, confit potato,<br>zucchini, guajillo salsa  | <b>BRUSCHETTA   15</b><br>garlic brushed sourdough, parmesan<br>tomato basil salad, pesto       | <b>TARTARE &amp; CAVIAR   7 (PER PIECE)</b><br>beef tenderloin, capers, egg,<br>mustard, lemon, brioche |
| <b>ASPARAGUS TEMPURA   15</b><br>served with thai chili,<br>peppercorn ponzu, spicy aioli | <b>CHARCUTERIE &amp; CHEESE   25</b><br>honeycomb, pickled vegetables,<br>corn cracker, toasted focaccia     | <b>MARYLAND CRAB CAKE   24</b><br>chimichurri, pineapple pesto gelée,<br>baby spinach           | <b>CRISPY BRUSSEL SPROUTS   16</b><br>cauliflower, pickled beets, bacon,<br>remoulade, pecorino         |
| <b>TRUFFLED DEVEILED EGGS   16</b><br>truffle paste, chive, fresh black truffle           | <b>PRINCE EDWARD ISLAND   OYSTERS</b><br>1/2 DOZEN   18      DOZEN   36<br>mignonette, lemon, cocktail sauce | <b>BEEF CARPACCIO   22</b><br>seared tenderloin, arugula,<br>caperberries, lemon zest, parmesan | <b>SHRIMP &amp; PORK DUMPLINGS   16</b><br>served with soja, plum, & sweet chili sauce                  |

### CAVIAR SERVICE

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

warm blinis, crème fraîche, chopped eggs, chives, caper berry, diced onions

## SUSHI BAR

|                                                                                        |                                                                                    |                                                                                                               |                                                                                                        |
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| <b>YELLOWTAIL JALAPEÑO   25</b><br>hamachi, ponzu, jalapeño, cilantro                  | <b>TUNA TATAKI   32</b><br>blue fin, creamy wasabi, kaware                         | <b>TUNA SPECIAL   24</b><br>shrimp tempura, avocado, topped with<br>bluefin tuna, truffle paste, eel sauce    | <b>TROPICAL CHILI KAMPACHI   25</b><br>amberjack, serrano pepper, tropical ponzu                       |
| <b>NARUTO   19</b><br>salmon, tuna, crab, avocado wrapped in<br>cucumber & ponzu sauce | <b>SPICY SALMON   19</b><br>salmon, avocado, cucumber, spicy aioli,<br>unagi sauce | <b>SUSHI TACOS   10 (PER PIECE)</b><br>tuna   salmon   yellowtail<br>guacamole, micro cilantro, ceviche sauce | <b>CRISPY RICE (PER PIECE)</b><br>spicy tuna 8   spicy salmon 8<br>caviar 20   A5 wagyu 16   avocado 4 |

## GREENS & SOUPS

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| <b>WEDGE SALAD   12</b><br>apple smoked bacon, bleu cheese,<br>croutons, crispy onions | <b>FRENCH ONION SOUP   11</b><br>texas onion, brandy, beef broth,<br>gruyère, provolone, croutons | <b>PARISIAN LETTUCE   11</b><br>red oak & bibb lettuce,<br>french mustard vinaigrette |
| <b>CHOPPED TUSCAN KALE   12</b><br>peanuts, scallions, mint, ginger                    | <b>TORTILLA SOUP   14</b><br>shredded chicken, roasted corn,<br>cilantro crema                    | <b>CLASSIC CAESAR   13</b><br>romaine, parmigiano, garlic herb croutons               |

## TERROIR

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| <b>GRILLED RACK OF LAMB   48</b><br>watermelon, tomato, castelvetrano olives,<br>crispy paprika polenta, bordelaise | <b>CHICKEN PAILLARD   28</b><br>spinach & arugula salad, parmesan,<br>pesto, pine nuts, cherry tomatoes           | <b>SEARED SALMON   34</b><br>spinach sautéed, ginger, rhubarb,<br>beurre blanc, salmon roe, dill                        | <b>ROASTED SCALLOPS   44</b><br>green pea dumplings, fava beans,<br>bok choy, peppercorn ponzu, blueberries |
| <b>PRIME BEEF TENDERLOIN   55</b><br>crispy scalloped potato, port glazed beets,<br>sautéed haricot vert, béarnaise | <b>TRADITIONAL DUCK CONFIT   36</b><br>herbed truffle potatoes,<br>frisee aux lardons                             | <b>CHILEAN SEABASS   49</b><br>champagne beurre blanc, roasted grapes,<br>patty pan squash, crispy saffron polenta      | <b>DOVER SOLE MEUNIÈRE   MP</b><br>brown butter, parsley, lemon,<br>leeks, rice pilaf                       |
| <b>48 HOUR BRAISED SHORTTRIB   44</b><br>bordelaise, braised baby carrots,<br>pomme purée                           | <b>HERB ROASTED CHICKEN   34</b><br>pomme purée, sautéed haricot vert,<br>mini roasted peppers, brown chicken jus | <b>MAINE LOBSTER &amp; SPAGHETTI   34</b><br>homemade spaghetti, roasted baby carrots,<br>cherry tomato, lobster bisque |                                                                                                             |

## GARDEN

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| <b>VEGAN MEATBALLS   24</b><br>plant-based meat, quinoa, kale, cashew yogurt | <b>RISOTTO PRIMAVERA   26</b><br>arborio rice, spinach & arugula purée, mascarpone,<br>parmigiano reggiano, asparagus, carrots, green peas, patty pan |
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## SIMPLY GRILLED

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

- CENTER CUT FILET MIGNON 8OZ | 49
- PRIME RIBEYE 24OZ | 56
- PRIME TOMAHAWK 38OZ | 140
- WILD ATLANTIC SCALLOPS | 36
- CHILEAN SEABASS | 41
- ATLANTIC SALMON | 26

## ADDITIONS | 12

- TRUFFLED PARMESAN FRIES
- POMME PURÉE
- BRAISED CARROTS
- SAUTEED SPINACH
- CRISPY BRUSSELS
- GRILLED ASPARAGUS