



## HORS D'OEUVRES

**POACHED LOBSTER | 24**  
avocado, mango, hibiscus reduction, brioche

**LEMON BASIL BURRATA | 18**  
heirloom carpaccio, strawberry,  
mint, basil, parmesan tuile

**CRISPY BRUSSEL SPROUTS | 14**  
cauliflower, pickled beets, bacon, remoulade, pecorino

**ASPARAGUS TEMPURA | 15**  
thai chili, sesame ponzu, spicy aioli

**GRILLED OCTOPUS | 22**  
fennel, zucchini, blood orange,  
avocado purée, pimento, squid ink aioli

**MARYLAND CRAB CAKE | 24**  
beurre blanc, spicy old bay aioli, salmon roe

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

**CHARCUTERIE & CHEESE | 25**  
honeycomb, pickled vegetables,  
corn cracker, toasted focaccia

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

### IMPERIAL GOLDEN OSSETRA CAVIAR

1oz | 120

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

## SUSHI BAR

**YELLOWTAIL JALAPEÑO | 25**  
hamachi, ponzu, jalapeño, cilantro

**TUNA TATAKI | 32**  
blue fin, creamy wasabi, kaiware

**SALMON NASHI | 25**  
salmon, asian pear, truffle yuzu ponzu

**TROPICAL CHILI KAMPACHI | 25**  
amberjack, serrano pepper, tropical ponzu

**NARUTO | 19**  
salmon, tuna, crab, avocado wrapped in  
cucumber & ponzu sauce

**SPICY SALMON | 19**  
salmon, avocado, cucumber, spicy aioli,  
unagi sauce

**CRISPY RICE (PER PIECE)**  
spicy tuna 8 | spicy salmon 8  
caviar 20 | A5 wagyu 16 | avocado 4

**TUNA SPECIAL | 24**  
shrimp tempura, avocado, topped with  
bluefin tuna, truffle paste, eel sauce

## GREENS & SOUPS

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

**WEDGE SALAD | 12**  
apple smoked bacon, bleu cheese,  
croutons, crispy onions

**PARISIAN LETTUCE | 11**  
red oak & bibb lettuce,  
french mustard vinaigrette

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

**GREEN PEA VELOUTÉ | 14**  
crispy pork belly, green pea purée,  
watercress, mint oil, crème fraîche

**TRADITIONAL GREEK | 16**  
cucumber, tomato, red onion,  
feta, kalamata olives, watermelon,  
lemon oregano vinaigrette

**FRENCH ONION SOUP | 11**  
texas onion, brandy, beef broth,  
gruyere, provolone, croutons

## TERROIR

**GRILLED VEAL CHOP | 36**  
homemade fettuccine, asparagus,  
blanquette sauce

**CHICKEN PAILLARD | 28**  
spinach & arugula salad, parmesan,  
pesto, pine nuts, cherry tomatoes

**SEARED SALMON | 34**  
yuzu sauce vierge, olives, watermelon,  
sesame, haricot verts, cilantro

**ROASTED SCALLOPS | 44**  
yukon gold potato, pineapple chimichurri,  
red pepper coulis, radicchio

**48 HOUR BRAISED SHORT RIB | 42**  
pomme purée, braised carrots,  
pearl onions, lardons

**HERB ROASTED CHICKEN | 34**  
english peas, lardons, roasted potatoes,  
caramelized shallot jus

**SAUTÉED TIGER PRAWNS | 44**  
bengal bay tiger prawns, sautéed farro,  
bell pepper, zucchini, criollo sauce

**DOVER SOLE MEUNIÈRE | MP**  
brown butter, parsley, lemon,  
leeks, rice pilaf

**PRIME BEEF TENDERLOIN | 55**  
truffled potato gratin, baby carrots,  
haricot verts, red port reduction

**TRADITIONAL DUCK CONFIT | 36**  
herbed truffle potatoes, frisee aux lardons

**MAINE LOBSTER & SPAGHETTI | 34**  
homemade spaghetti, roasted baby carrots,  
cherry tomato, lobster bisque

## GARDEN

**VEGAN MEATBALLS | 24**  
plant-based meat, quinoa, kale, cashew yogurt

**MUSHROOM RISOTTO | 26**  
arborio rice, mushroom duxelles, wild mushrooms,  
mascarpone, parmigiano reggiano

## SIMPLY GRILLED

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

**CENTER CUT FILET MIGNON 8OZ | 49**

**PRIME RIBEYE 20OZ | 56**

**PRIME TOMAHAWK 38OZ | 140**

**WILD ATLANTIC SCALLOPS | 36**

**RED SNAPPER | 30**

**ATLANTIC SALMON | 26**

## ADDITIONS | 11

**TRUFFLED PARMESAN FRIES**

**POMME PURÉE**

**BRAISED CARROTS**

**SAUTEED SPINACH**

**CRISPY BRUSSELS**

**GRILLED ASPARAGUS**