



HORS D'OEUVRES

TOMATO BURRATA | 18

heirloom tomato, lemon, basil,
arugula, caperberries

GRILLED SPANISH OCTOPUS | 22

citrus marinated octopus, confit potato,
zucchini, guajillo salsa

BRUSCHETTA | 15

garlic brushed sourdough, parmesan
tomato basil salad, pesto

ASPARAGUS TEMPURA | 15

thai chili, peppercorn ponzu, spicy aioli

CRISPY BRUSSEL SPROUTS | 16

cauliflower, pickled beets, bacon, remoulade, pecorino

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

THE CAVIAR CO. CAVIAR

Imperial Golden Ossetra, 1oz | 120

Kaluga Hybrid, 1oz | 80

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, kaware

TUNA SPECIAL | 24

shrimp tempura, avocado, topped with
bluefin tuna, truffle paste, eel sauce

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

SUSHI TACOS | 10 (PER PIECE)

tuna | salmon | yellowtail
guacamole, micro cilantro, ceviche sauce

CRISPY RICE (PER PIECE)

spicy tuna 8 | spicy salmon 8
caviar 20 | A5 wagyu 16 | avocado 4

GREENS & SOUPS

WEDGE SALAD | 12

apple smoked bacon, bleu cheese,
croutons, crispy onions

FRENCH ONION SOUP | 11

texas onion, brandy, beef broth,
gruyère, provolone, croutons

PARISIAN LETTUCE | 11

red oak & bibb lettuce,
french mustard vinaigrette

CHOPPED TUSCAN KALE | 12

peanuts, scallions, mint, ginger

TORTILLA SOUP | 14

shredded chicken, roasted corn,
cilantro crema

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons

TERROIR

OSSO BUCO | 48

braised veal shank, button mushrooms,
crispy saffron risotto

CHICKEN PAILLARD | 28

spinach & arugula salad, parmesan,
pesto, pine nuts, cherry tomatoes

SEARED SALMON | 34

spinach sautéed, ginger, rhubarb,
beurre blanc, salmon roe, dill

ROASTED SCALLOPS | 44

green pea dumplings, fava beans,
bok choy, peppercorn ponzu, blueberries

PRIME BEEF TENDERLOIN | 55

crispy scalloped potato, port glazed beets,
sautéed haricot vert, béarnaise

TRADITIONAL DUCK CONFIT | 36

herbed truffle potatoes,
frisee aux lardons

CHILEAN SEABASS | 49

champagne beurre blanc, roasted grapes,
patty pan squash, crispy saffron polenta

DOVER SOLE MEUNIÈRE | MP

brown butter, parsley, lemon,
leeks, rice pilaf

48 HOUR BRAISED SHORTTRIB | 44

bordelaise, braised baby carrots,
pomme purée

HERB ROASTED CHICKEN | 34

pomme purée, sautéed haricot vert,
mini roasted peppers, brown chicken jus

MAINE LOBSTER & SPAGHETTI | 34

homemade spaghetti, roasted baby carrots,
cherry tomato, lobster bisque

GARDEN

VEGAN MEATBALLS | 24

plant-based meat, quinoa, kale, cashew yogurt

RISOTTO PRIMAVERA | 26

arborio rice, spinach & arugula purée, mascarpone,
parmigiano reggiano, asparagus, carrots, green peas, patty pan

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