



HORS D'OEUVRES

MAINE LOBSTER | 24
champagne glazed lobster,
creamy mousseline aioli, toasted hazelnut leaf

GRILLED SPANISH OCTOPUS | 22
shiitake mushrooms, artichokes, figs,
garganelli pasta, escabeche, snow pea

BRUSCHETTA | 15
garlic brushed sourdough, parmesan
tomato basil salad, pesto

ASPARAGUS TEMPURA | 15
thai chili, sesame 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

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

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

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

CLASSIC CAESAR | 13
romaine, parmigiano, garlic herb croutons

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

LYONNAISE | 14
frisée, french dressing, parsley,
baguette crisps, house made porchetta,
gruyère, tarragon purée

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

TERROIR

ROASTED VEAL TENDERLOIN | 49
cardamon, green papaya cocoa bordelaise,
sautéed acorn squash & mushrooms

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
yukon gold potato, pineapple chimichurri,
red pepper coulis, radicchio

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

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 SHORTRIB | 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

OCEAN

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 | 12

TRUFFLED PARMESAN FRIES

POMME PURÉE

BRAISED CARROTS

SAUTEED SPINACH

CRISPY BRUSSELS

GRILLED ASPARAGUS