

## **APPETIZERS**

**MEXICAN SHRIMP COCKTAIL** Spicy Cocktail Sauce, Garlic Crostini 19.25

**BRESAOLA CARPACCIO** Shaved Parmesan, Wild Baby Arugula, Lemon 17.75

**TUNA TARTAR** Cucumber, Crushed Avocado, Scallions, Chili Vinaigrette 19.00

**LUMP CRAB CAKE** Tomato Tartare, Lemon Vinaigrette, Pea Sprouts 18.00

## **SALADS AND SOUPS**

**FRESH TOMATO AND MOZZARELLA SALAD** “alla Genovese” Onion Marmalade, Pesto, Olives, Aged Balsamic 15.75

**SPANISH OCTOPUS SALAD** Pickled Onions, Celery, Campari Tomatoes, Cucumber, Olives, Arugula, Lemon Vinaigrette 20.75

**WEDGE SALAD** Ripened Tomato, Baby Iceberg, Pickled Red Onions, Tomatoes, Bacon, Blue Cheese Dressing 14.75

**ORGANIC BABY MIXED GREENS** Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette 12.75

**CAESAR SALAD** Parmesan Cheese, Garlic Croutons small 9.75 / large 12.75

**GAZPACHO** Chilled Tomato Soup, Cucumber, Avocado, Olive Oil 12.75

**BABY SPINACH SALAD** Tomato, Pine Nuts, Dry Cranberries, Petit Basque Cheese, Balsamic Vinaigrette 13.00

**ROASTED BABY BEETS SALAD** Arugula, Goat Cheese, Walnuts, Pickled Onions, Cucumbers, Avocado, Aged Balsamic 15.75

**LOBSTER LOUIE SALAD** Cherry Tomatoes, Asparagus, Green Onions, Kalamata Olives, Louie Dressing 28.75

**CONFIT OF DUCK LEG SALAD** Baby Arugula, Strawberries, Candied Pecans, Goat Cheese, Balsamic Vinaigrette 20.75

**GARLIC SOUP** Chives, Whipped Cream, Croutons 10.00

## **PASTAS**

**POTATO GNOCCHI** Marinara Sauce, Green Olives, Basil, Cherry Tomatoes, Ciliegine Cheese 22.00

**RISOTTO** Bacon Wrapped Prawns, Sweet White Corn, Chives, Rosemary White Balsamic 28.00

**SPAGHETTI PASTA** Beef Bolognese Sauce, Parsley, Chile Flakes, Little Cream 22.00

**PENNE** Achiote Marinated Chicken Breast, Asparagus, Tomatoes, Red Onions, Basil, Little Cream 22.00

**WAGYU BEEF RAVIOLI** Black Truffle, Onion Marmalade, Mushrooms, Parmesan Cream Sauce 28.00

**FETTUCCHINI** Marinated Filet of Beef, Onions, Fennel, Mushrooms, Porcini Sauce, Truffle Zest 26.00

**FUSILLI** Spanish Octopus, Caramelized Onions, Basil, Calabria Peppers, Sauce All' Amatriciana 25.00

**LINGUINE ALLE VONGOLE** Manila Clams, Marinara Sauce, Shaved Garlic, Italian Parsley, Chile Flakes 24.00

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## **USDA PRIME STEAKS AND CHOPS**

<b>16oz New York Steak</b> 44.00	<b>16oz Bone-in NY Steak</b> 48.00
<b>16oz Dry Aged NY Steak</b> 49.00	<b>16oz Bone-in Rib Eye Steak</b> 55.00
<b>16oz Rib Eye Steak</b> 44.00	<b>12oz Bone-in Filet Mignon</b> 48.00
<b>24oz Porterhouse Steak</b> 56.00	

### **Sauces**

Red Wine Sauce  
Green Peppercorn Sauce  
Chimichurri Sauce

**Add Surf to Your Turf: 5 Mexican White Prawns** 15.00  
**Add Cabrales Picon Blue Cheese** 3.00

## **SIDE DISHES**

**Mac and Cheese, Baby Shrimp, Bacon, Scallions, Roasted Peppers** 12.75  
**Sautéed Exotic Mushrooms** 9.75  
**Sautéed Broccolini, Sea Salt, Lime Chile "Tajin"** 7.75  
**Spicy Roasted Brussels Sprouts, Red Onions, Bacon** 8.75  
**Potato au Gratin** 8.75  
**Sautéed Haricots Verts, Almonds** 7.75  
**Creamed Spinach** 8.75  
**Creamed White Corn** 9.75  
**Jalapeño Risotto, Queso Fresco** 7.75  
**Grilled Asparagus, Grain Mustard Aioli** 11.75  
**Truffle Shoestring Fries, Herbs, Garlic, Parmesan Cheese** 7.75

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## ENTRÉES

- N.Z. ALPINE KING SALMON** Fennel Purée, Capers, Carrots, Romesco, Lemon Beurre Blanc 35.00
- GRILLED PACIFIC SWORDFISH** Lemon Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 32.00
- OVEN ROASTED CHILEAN SEA BASS** Exotic Mushroom Risotto, Truffle Essence, Concord Grape Reduction 43.00
- MUSHROOM CRUSTED ALASKAN HALIBUT** Lilies Potato Purée, Asparagus, Porcini Mushroom Sauce 39.00
- PAN SEARED DIVER SCALLOPS** Spring Pea Risotto, Baby Carrots, Tomato Confit, Chorizo, Saba Syrup 34.00
- AMERICAN DUROC PORK CHOP (12 OZ)** Mostarda Di Apple-Apricot, Granny Smith Apple Slaw, Aged Balsamic 32.00
- GRILLED N.Z. VENISON MEDALLIONS** Spinach, Potatoes, Pears, Shimeji Mushrooms, Balsamic Demi-Glace 42.00
- RACK OF LAMB** Garlic Mashed Potatoes, Heirloom Carrots, Port Wine Reduction **Full** 40.00 **Half** 26.00
- FILET MIGNON** Potato Puree, Asparagus, Bok Choy, Shiitake Mushrooms, Red Wine Sauce 42.00
- PRIME FLAT IRON STEAK** Wilted Spinach, Onion Marmalade, Potato au Gratin, Red Wine Reduction 30.00
- BAKED MARY'S CHICKEN BREAST** Sautéed Fingerling Potatoes, Pepperonata, Pomegranate Balsamic 26.00

## PETITES ENTRÉES

- AMERICAN DUROC PORK CHOP (8oz)** Asian B.B.Q. Glazed, Bacon Potato Purée, Green Beans 24.00
- N.Z. ALPINE KING SALMON (5oz)** Fennel Purée, Capers, Carrots, Romesco, Lemon Beurre Blanc 24.00
- GRILLED PACIFIC SWORDFISH (5oz)** Lemon Risotto, Roasted Pepper, Olive Tapenade, White Balsamic Vinaigrette 22.00
- FILET MIGNON (4oz)** Potato Purée, Asparagus, Bok Choy, Shiitake Mushrooms, Red Wine Sauce 22.00
- PRIME FLAT IRON STEAK (5oz)** Wilted Spinach, Onion Marmalade, Potato au Gratin, Red Wine Reduction 21.00

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