

01/31

— APPETIZERS —

MOJITO SHRIMP CEVICHE*
Pineapple, Lime, Mint, Cilantro, Bell Pepper

BEEFSTEAK TOMATO CARPACCIO (V)
Red Onion, Capers, Berries, Parmesan Cheese,
Extra Virgin Olive Oil, Aged Balsamic Vinegar

BEEF EMPANADAS
Fire-Roasted Tomato Salsa, Cilantro

ROASTED BUTTERNUT SQUASH SOUP
Canadian Bacon

STEAMED SHANGHAI DUMPLINGS
Pork, Soy-Ginger Sauce

AMERICAN ONION SOUP
Cheddar Cheese

CAESAR SALAD
Romaine Lettuce, Parmesan, Anchovies,
Garlic Croutons, Caesar Dressing

BELGIAN ENDIVE & ARUGULA SALAD (V)
Candied Pecans, Red Onion, Cranberry Apple Vinaigrette

— FEATURED ENTRÉES —

POACHED ATLANTIC COD
Clam Veloute, Broccoli, Parsley Potatoes

LINGUINI VONGOLE
Chablis & Clam Broth, Little Neck Clams

PARMESAN CRUSTED CHICKEN BREAST
Mashed Potatoes & Leek, Broccoli, Spicy Marinara

VEAL OSSO BUCCO GREMOLATA
Sundried Tomato Polenta, Root Vegetables

WHOLE ROASTED AGED PRIME RIB*
Horseradish-Mashed Potatoes, Crispy Onions, Shaziz Jus

SWEET POTATO & LIME BEAN MINISTRONE (V)
Macaroni, Pesto

— CLASSIC ENTRÉES —

STEAK FRITES*
N.Y. Strip, French Fries, Grilled Tomato, Watercress, Herb Butter

BONE-IN RIBEYE*
18-Ounce Certified Angus Beef® Bone-In Ribeye,
Bearnaise Sauce, French Fries, Sautéed Spinach
\$19.99 Supplement

SURF & TURF*
8-Ounce Certified Angus Beef® Filet Mignon,
½ Lobster Tail, Baked Potato, Mixed Forest Mushrooms, Bismarke sauce
\$24.99 Supplement

HERB-CRUSTED ROTISSERIE CHICKEN
Pan Gravy, Mashed Potatoes, Grilled Tomato

12oz GRILLED LOBSTER TAIL*
Drawn Butter, Baked Potato, Grilled Asparagus
\$24.99 Supplement

FLOUNDER MILANESE
Arugula Salad, Cherry Tomatoes, Red Onion,
Chardonnay Vinaigrette

SHRIMP RIGATONI ALLA GENOVESE
Pesto

— WINE —
RECOMMENDATIONS

**LOUIS JADOT
POUILLY-FUISSE**
Burgundy, France

Aromas and flavors of toasted nuts and citrus
grace this harmonious, medium-bodied wine
\$65.00

**ESTANCIA
PINOT NOIR**
Monterey, California

Strawberry, vanilla and tarragon notes
with a super-silky, long finish
\$48.00

**NORTH & SOUTH
BY NORWEGIAN
RED BLEND**
California

Velvety, ripe fruits of black currant and black plum
accented by cocoa and a mélange of baking spices
\$40.00

*Your check may reflect an additional tax in certain parts of the State.
An 18% gratuity and beverage service charge will be added to your check.
**V indicates a vegetarian dish.

If you have any type of food allergy, please advise your server before ordering.
*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase
your risk of foodborne illness, especially if you have certain medical conditions.