

07/02

— APPETIZERS —

PROSCIUTTO DI SAN DANIELE  
Cantaloupe, Anagula

SWORDFISH CARPACCIO\*  
Citrus Olive Oil, Fricsee, Caperberries

BAY SCALLOPS AU GRATIN  
Garlic Toast, Almond Flour

FAVA BEAN & MOREL RISOTTO (V)  
Parmesan, Truffle

PETITE MARMITE HENRY IV CONSOMMÉ  
Root Vegetables, Baguette Croutons

BRITTANY ARTICHOKE VELOUTÉ SOUP (V)  
Sour Cream

DAIKON, CARROT & BROCCOLI SLAW (V)  
Toasted Sesame Seeds, Asian Dressing

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

— FEATURED ENTRÉES —

GRILLED PACIFIC SALMON TOURNEDOS\*  
Beluga Lentils, Beurre Blanc

GARLIC SHRIMP PARMENTIER  
Mashed Potatoes, Charred Zucchini, Bouillabaisse Broth

ROASTED CORNISH HEN  
Herboid Crust, Peppercorn Demi-Glace,  
Shoestring Potatoes, Green Beans

WIENER SCHNITZEL  
Sautéed Veal Cutlets, Lemon, Capers, Parsley, Warm Potato Salad

BEEF WELLINGTON\*  
Bordelese Sauce, Roasted Potatoes, Sautéed Vegetables

WINTER VEGETABLE TAJINE (V)  
Couscous, Dates, Chickpeas, Sweet Onion Sauce

— 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,  
1/2 Lobster Tail, Baked Potato, Mixed Forest Mushrooms, Bearnaise 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  
Anagula Salad, Cherry Tomatoes, Red Onion,  
Chardonnay Vinaigrette

SHRIMP RIGATONI ALLA GENOVESE  
Pesto

— WINE —  
RECOMMENDATIONS

LAURENZ V. SINGING  
GRÜNER VELTLINER  
Austria

Ripe apples and spiciness married  
to create a fascinating bouquet  
\$44.00

ESTANCIA  
PINOT NOIR  
Monterey County, California

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

WOLF BASS YELLOW LABEL  
SHIRAZ  
South Australia

Black cherry and black pepper complexity  
with a velvet texture  
\$40.00

\*Your check may reflect an additional tax in certain parts of the restaurant.  
An 18% gratuity and beverage service charge will be added to your check.  
\*\*100% Sustainable & responsible dining.

†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) one or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, eggs, milk or poultry may increase  
your risk of foodborne illness, especially if you have certain medical conditions.