

— APPETIZERS —

SHRIMP & GUACAMOLE SALAD
Red Bell Pepper, Cucumber, Thousand Island, Cilantro

HEIRLOOM TOMATO CARPACCIO (V)
Sicilian Tomato Tartare, Cream of Fresh Mozarella,
Basil-Infused Olive Oil

SPANISH CHORIZO & FINGERLING POTATO SALAD
Red & Green Bell Peppers, Fennel & Mustard Vinaigrette

ESCARGOT EN VOL-AU-VENT
Porcini Mushrooms, Burgundy Sauce, Puff Pastry

OXTAIL CONSOMMÉ
Aged Sherry, Gruyère Cheese Baton

MAUI RED ONION SOUP (V)
Ginger Cream

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

SICILIAN SALAD (V)
Arugula, Cherry Tomatoes, Black Olives, Red Wine Vinaigrette

— FEATURED ENTRÉES —

BROILED MAHI-MAHI*
Asparagus, Black Garlic Vinaigrette, Fico Pilaf

CAVATELLI PASTA WITH CLAMS
White Wine & Garlic Cream Sauce

CHICKEN KIEV
Chicken Breast Stuffed with Herb Butter,
Savory Cabbage Sauté, Mushrooms au Jus, Rice Pilaf

VEAL OSCAR
Snow Crab, Hollandaise, Asparagus

GRILLED MARINATED SKIRT STEAK*
Chimichurri, Yuca Fries,
Grilled Bell Peppers, Asparagus

ROASTED STUFFED TOMATOES (V)
Orzo, Mediterranean Vegetables, 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, Béarnaise 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 Onions
Chardonnay Vinaigrette

SHRIMP RIGATONI ALLA GENOVESE
Pesto

— WINE —
RECOMMENDATIONS

LE RIME, BANFI, PINOT GRIGIO
Tuscany, Italy

Well balanced with an unusually lively acidity.
\$36.00

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

Juicy apple and fresh almond scents,
steely dryness and a long finish
\$65.00

**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 fee in certain parts of the country.
All 18% gratuity and beverage service charges will be added to your check.

**Vegan & vegetarian dish.

†If you have any type of food allergy, please advise your server before ordering.

‡These items are not certified or uncertified, or contain but may contain one or more of the following 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.