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 APPETIZERS
 

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**DORADO CEVICHE\***  
Avocado, Poblano Chile, Tomatoes, Lime, Cilantro

**GOAT CHEESE TARTE TATIN (V)**  
Roasted Apples, Goat Cheese, Balsamic Vinegar

**SOUTHERN CHICKEN FRITTERS**  
Sweet Corn, Mango Relish

**PROSCIUTTO-WRAPPED MONKFISH**  
Mussels, Saffron Sauce

**BEEF CONSOMMÉ**  
Choux Pastry

**CREAM OF SWEET POTATO SOUP**  
Chorizo Dumplings

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

**ITALIAN PEARLED FARRO SALAD (V)**  
Grilled Zucchini, White Balsamic Dressing

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 FEATURED ENTRÉES
 

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**BROILED PACIFIC SALMON\***  
Celeriac Purée, Minted Chickpeas, Parsley Potatoes

**SCALLOPS ON ORANGE-BRAISED ENDIVE**  
Vanilla Vinaigrette

**CREAMY LEMON DIJON CHICKEN**  
Capers, Asparagus, Vegetable Rice

**MALAYSIAN BEEF PENANG**  
Coconut, Curry, Steamed Rice

**SPRING PEA GNOCCHI**  
Prosciutto, Caramelized Salsify, Hazelnuts, Sage

**SPINACH BEIGNETS (V)**  
Okra Ratatouille, Tomato Concassee

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 CLASSIC ENTRÉES
 

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

**BONE-IN RIBEYE\***  
18-Ounce Certified Angus Beef\* Bone-In Ribeye,  
Béarnaise 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 Onion,  
Chardonnay Vinaigrette

**SHRIMP RIGATONI ALLA GENOVESE**  
Pesto

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 WINE  
 RECOMMENDATIONS
 

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**LES FUMÉES BLANCHES**  
ROSÉ  
France

Red berries combined with  
citrus notes on the finish  
\$36.00

**SPELLBOUND**  
CHARDONNAY  
California

Features bright tropical fruit flavors such as  
pineapple, banana, guava and kiwi,  
balanced with vanilla and crème brûlée  
\$43.00

**ARTADI ARTAZURI**  
GARNACHA  
Navarra, Spain

Ripe berries, lavender,  
violet and a long finish  
\$43.00

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