



APPETIZERS

SHRIMP COCKTAIL
Traditional Cocktail Sauce

OYSTERS ROCKEFELLER*
Spinach, Cheese Sauce

SALMON TARTAR *
Avocado, Won Ton Chips, Creme Fraiche, Wasabi, Cilantro Caviar

CRISPY PORK BELLY
Coconut and Sweet Potato Puree, Red Shiso

FRENCH ONION SOUP
Beef Marmalade Dumpling

BLUE CRAB BISQUE
Preserved Lemon

ICED WATERMELON, BABY ARUGULA
Berries, Marinated Olives and Feta

KALE OR ROMAINE CAESAR SALAD
House-made Dressing, Shaved Parmesan



ENTREES

BROILED LOBSTER TAIL AND JUMBO SHRIMP
Wild Mushroom Risotto

GRILLED COD FILLET
Heirloom Cherry Tomatoes and Kimchi

SOY HONEY DUCK
*Duck Breast and Crispy Leg Confit
Stir-fried Vegetables, Sesame Rice Cake*

GRILLED LAMB CHOPS*
Shoulder Croquette and Balsamic Onions

TENDER ROASTED PRIME RIB*
Roasted Fingerling Potatoes, Bourbon Jus

PORTOBELLO MUSHROOM
Stuffed with Spinach, Pepperonata and Gruyere Cheese

FROM THE GRILL

SALMON FILLET
Citrus and Pepper Rub

CHICKEN BREAST
Roast Garlic and Herbs

FLAT IRON STEAK*
Pepper, Herbs

PORK CHOP
Caramelized Onions, Stewed Apple

Sauces

BBQ Sauce, Béarnaise
Peppercorn, Wild Mushroom

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.