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## AMUSE BOUCHE

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### CAVIAR

Toast point with creeme fraiche & caviar

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## APPETIZER

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### BEEF CARPACCIO

Beef tenderloin drizzled with mustard aioli, topped with capers, hard boiled eggs, shallots, tomato, & parmesan cheese

### SALMON CARPACCIO

toasted pine nuts , arugula, orange peel confit, cucumber roll ups, with orange vinaigrette

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## SOUP & SALAD

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### LOBSTER BISQUE

Smooth, creamy with minced lobster

### CAESAR SALAD

Romaine heart, caesar dressing, croutons, parmesan, white spanish anchovies

### WEDGE SALAD

Baby iceberg lettuce, candied bacon, roquefort cheese dressing

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## ENTREES

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### FILET

8 oz, Aged 30 days

### NEW YORK STRIP

16 oz, Aged 45 days

### RIBEYE

16 oz, Aged 45 days

### AMERICAN WAGYU NY STRIP

12 oz, Aged 30 days

### AMERICAN WAGYU RIBEYE

16 oz, Aged 35 days

### A5 FILET

6 oz, Aged 65 days

### GRILLED CEDAR PLANK SALMON

Served with creole mustard, brown sugar & thyme

### CHICKEN PARMESAN

Lightly breaded chicken breast topped with homemade marinara & mozzarella cheese served over a bed of fettuccine egg noodles

### CHARGRILLED SCALLOPS

Four jumbo diver scallops, white wine beurre blanc, & brown butter popcorn lobster

### CHILEAN SEABASS

Baked in white wine butter & herbs, served over sauteed arugula, caramelized fennel, topped with olives & orange

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## SIDES

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### SAUTEED PORTABELLA MUSHROOMS

Sauteed with garlic & red wine cream sauce

### TRUFFLE MAC & CHEESE

House cheese sauce with penne pasta & shaved black truffles

### BRUSSELS SPROUTS

Sauteed in garlic, butter & topped with grated parmesan

### ASPARAGUS

Grilled with extra virgin olive oil, salt & pepper

### AU GRATIN POTATO

Yukon gold potatoes layered with three cheeses, topped with crumbled bacon

### BAKED POTATO

Butter, sour cream, bacon, cheddar cheese & chives

### STEAK FRIES

Hand-cut crispy golden potatoes tossed in parmesan, rosemary & garlic

### CREAMED SPINACH AU GRATIN

Fresh baby spinach leaves with three-cheese blend, finished with panko breadcrumbs

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## DESSERT

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### RED VELVET CAKE

Decadent layers of cake, topped with chocolate whipped cream & chocolate bark

### CHOCOLATE MOUSSE CAKE

Decadent layers of cake, white & milk chocolate mousse with dark chocolate truffle icing

### CRÈME BRULEE

Classically bruleed topped with fresh berries & mint

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to the sustainable ranches that we proudly purchase our beef from, we have limited availability.*