



## APPETIZERS & SALADS

- JUMBO **SHRIMP** COCKTAIL / \$198
- HAMACHI** / CHILI-SOY CITRUS DRESSING / CUCUMBER / AVOCADO PUREE / \$140
- TUNA TARTARE** / AVOCADO / SOY-LIME DRESSING / \$148
- GRILLED **DOUBLE CUT SMOKED BACON** / CHIMICHURRI / \$98
- CRAB CAKE** / HERB SALAD / REMOULADE / \$138



OYSTERS .....	1/2 DOZ	\$150
LITTLENECK CLAMS .....	1/2 DOZ	\$150
SEAFOOD COMBO .....		\$350
<i>2 OYSTERS, 2 CLAMS, CRAB CLAW, SHRIMP, MACKEREL CEVICHE</i>		

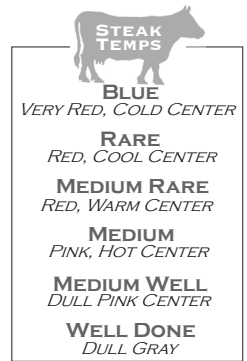
- CAESAR SALAD** / \$98
- MAINE **LOBSTER SALAD** "COBB" STYLE / \$238
- BEEFSTEAK TOMATO** / GRILLED ONION VINAIGRETTE / STILTON / \$138
- ROASTED **BEETS** / ENDIVE / APPLE / GORGONZOLA / \$98
- BABY **SPINACH** / BACON / ROARING FORTIES BLUE / \$88
- FIELD **GREENS** / MUSTARD DRESSING / \$88
- CHOPPED **VEGETABLE SALAD** / \$98

## MEAT & POULTRY

### SAUCES

- STEAK
- HORSERADISH
- BEARNAISE
- ROQUEFORT
- PEPPERCORN
- CHIMICHURRI
- BBQ

- AMERICAN USDA **FILET** 8oz / \$295 - 12oz / \$425
- AMERICAN USDA **RIB EYE** 14oz / \$360
- AMERICAN USDA **NEW YORK STRIP** 16oz / \$350
- WAGYU **FLAT IRON STEAK** 10oz / \$360
- AUSTRALIAN **PORTERHOUSE** (FOR TWO) 48oz / \$1400
- AUSTRALIAN **FILET** 10oz / \$268
- AUSTRALIAN **SIRLOIN** 11oz / \$218
- AUSTRALIAN **RIB EYE** 12oz / \$258
- RED WINE BRAISED **SHORT RIBS** / SAGE-GARLIC / \$268
- HERB CRUSTED **RACK OF LAMB** (DOUBLE CUT) / \$310
- LEMON-ROSEMARY **CHICKEN** / \$178
- 7 SPICED **DUCK BREAST** / FOIE GRAS / MANGO / \$260



### A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS USDA, CERTIFIED BLACK ANGUS, OR AUSTRALIAN 90-DAY GRAIN FED, THE FINEST AVAILABLE. WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

## FISH & SHELLFISH

- SPICED **TUNA** / \$208
- ACACIA HONEY MARINATED ALASKAN **BLACK COD** / \$228
- GRILLED SPINY **LOBSTER** / TOMATO BEARNAISE / MARKET PRICE
- GRILLED **SWORDFISH** / OLIVE OIL / LEMON / \$248

### SIDES

- GARLIC SAUTÉED **BROCCOLI** / \$58
- GRILLED **ASPARAGUS** / \$78
- ONION RINGS** / \$78
- CREAMED **SPINACH** / \$58
- BBQ **CORN** / \$58
- BRUSSELS SPROUTS & CHESTNUTS** W / BACON / \$58
- TOMATO PROVENCEALE** W/ OREGANO / \$58
- JALAPEÑO **MASHED POTATOES** / \$58
- TOMATO POMODORO **GNOCCHI** / \$58
- POTATO GRATIN FOREZIEEN** / \$58
- MAITAKE **MUSHROOMS** / \$78

### DESSERTS

- CRÊPÉ SOUFFLÉ**  
PASSION FRUIT SAUCE  
\$98
- WARM CHOCOLATE TART**  
COCONUT SORBET  
\$70
- PEANUT BUTTER CHOCOLATE PARFAIT**  
\$80
- STICKY TOFFEE PUDDING**  
PECAN ICE CREAM  
\$80
- LEMON-CASSIS MERINGUE PIE**  
LEMON SORBET  
\$80
- CARROT CAKE**  
GINGER ICE CREAM  
\$70
- SLICED FRUIT & BERRIES** / \$80
- ICE CREAM & SORBET** / \$60