

APPETIZERS

Avocado Toast Trio *

Up Quail Egg & Lardons, Lobster & Heirloom Tomato, Beef & Goat Cheese

14

Farmer's Market Veggie Crate (V)

Raw & Roasted Vegetables, Pea-Pistachio Pesto, Sun-Dried Tomato Pesto,
Rosemary Jam, Garlic Naan Bread

14

Lobster & Ahi Tartare Stack *

Avocados, Watercress, Curry Salt, Spicy Mayo

18

Smoked Venison and Goat Cheese Enchilada

Mole Sauce, Cilantro Oil, Salsa Fresca, Avocado, Crema, Micro Radish,
Homemade Flour Tortilla

15

Artisanal Cheeses & Charcuterie Board

Hand-Selected by our Chef: Farmhouse Cheeses, Italian Meats, Honeycomb

1 to 3 people 21

4 to 6 people 29

Steamed Little Neck Clams

Garlic, Fresh Pea Sprouts, White Wine, Clam Juice, Garlic Toast

15

Cold Seafood Display *

Oysters, Tiger Prawns, Crab Claws, Maine Lobster, Spicy Tuna Tartar, Mussels,
Clams, Cocktail Sauce, Dijon-Cognac Sauce

1 to 3 people 70

4 to 6 people 110

Jumbo Prawn Cocktail

Cocktail Sauce, Lemon

22

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of eight or more will be subject to 18% gratuity

SOUPS AND SALADS

Lobster Bisque

Crème Fraîche, Mini Chives, Cognac

9

French Onion Soup

Gryère, Swiss Cheese

9

Caesar *

Romaine, Focaccia Croutons, Asiago, Pecorino Cheese

10

Chopped Salad (GF) *

Micro Greens, Artichoke Hearts, Avocado, Heart of Palm, Green Goddess Dressing,
Cucumbers, Radish, Quail Eggs

12

Baby Wedge Salad (GF)

Pancetta, Heirloom Tomato, Sweet Red Onion,
Choice of Ranch or Blue Cheese Dressing

10

Heirloom Tomato & Burrata Cheese (GF) (V)

Pea-Pistachio Pesto, 25-Year Aged Balsamic, Sun-Ripened Tomato Salt, Micro Basil

12

ENTRÉES

Surf and Turf *

8 Ounce Filet Mignon, Cold Water Lobster Tail,
Spring Vegetables, Yukon Gold Potato Puree, Demi, Drawn Butter
62

Bacon-Maple Pork Tenderloin (GF)

Maple-Glazed Brussels Sprouts, Crispy Garnish, Pan Gravy,
Duck Confit Hash, Up Farm Egg
26

Braised Buffalo Short Rib (GF)

Spring Vegetables, Organic Yellow Potato Puree, Buffalo Demi, Mushrooms, Leeks
32

Sous Vide Citrus Marinated Spring Chicken

Lardon Brie Polenta, Spring Vegetables, Fig Brandy Pan Jus
28

Pan Fried Halibut

Roasted Poblano Cream, Lobster-Avocado Salsa, Crispy Tortillas,
Spring Vegetables, Polenta
36

Seared Scallops and Crispy Pork Belly (GF)

Spring Vegetables, Oat Groat Risotto, Lemon Beurre Blanc
36

Wild Boar & Sage Pappardelle Pasta

Parmigiano-Reggiano Cheese, Mushrooms, Cream, Shallots, Brandy
30

Vegetarian Special

Chef's Daily Creation
26

PREMIUM STEAKS

*All Steaks Seasoned With Pink Sea Salt & Cracked Black Pepper **

Filet Mignon, 11 oz

45

Petit Filet, 8 oz

39

USDA Prime Steaks Dry-Aged 21 Days

New York Strip, 14 oz

48

Bone-In Ribeye Steak Sous Vide, 26 oz

60

Ribeye Steak, 14 oz

42

ENHANCEMENTS

Jumbo Shrimp Scampi

16

Seared Jumbo Scallops

18

King Crab Leg

25

Cold Water Lobster Tail

29

SAUCES & TOPPINGS

Gorgonzola Crust

6

Cabernet Demi

3

Béarnaise Sauce *

3

Au Poivre

3

Oscar Style

12

Buffalo 34 oz Bone-In Rib Eye *

Choice of Two Sides, Demi, Béarnaise Sauce

125

Shared Platter for Two

SIDES

Truffle Mac & Cheese Cavatappi

8

Maple Glazed Brussels Sprouts (GF) (V)

8

Honey Jalapeño Sweet Potato

7

Sautéed Spring Vegetables (GF) (V)

8

Organic Yellow Potato Puree (GF) (V)

8

Herb Roasted Potatoes (GF) (V)

8

Prosciutto Wild Mushroom Twice-Baked Potato

9

Creamed Spinach

8

Grilled Asparagus

10

Wild Mushrooms, Speck, Crème Fraîche, Scallions

10

Baked Potato

8

DESSERTS

Crème Brûlée

8

Vanilla Bean Cheesecake

9

Double Chocolate Cake

10

Gelato Trio

10

Port Poached Pear

9

Warm Butter Cake

10

COFFEE

Fresh Brewed Premium Coffee

3

Espresso Single

3

Espresso Double

5

Cappuccino

5