

Soups

FRENCH ONION SOUP
Chicken broth, Gruyère cheese, toasted baguette

NEW CREAM OF MUSHROOM GF
Chive, truffle oil

Shareables

NEW
AHI TUNA CRUDO GF
Persian cucumbers
ninja radishes, micro cilantro
ponzu broth

NEW
ZUCCHINI BLOSSOMS V
Laura Chenel goat cheese
tempura batter
Provençale aioli

NEW
MEDITERRANEAN WILD OCTOPUS GF
Cannellini bean hummus
pickled red onions
harissa vinaigrette

NEW
JUMBO LUMP CRAB CAKE GF
Petite cabbage slaw
fresh herbs, tartar sauce

GF - GLUTEN FREE V - VEGETARIAN N - CONTAINS NUTS

Starters

NEW
HEIRLOOM BEET & HARICOT VERT SALAD GF V
Fourme d'Ambert bleu cheese, pickled red onions
tapioca crackers, micro red beet tops, Ravigote dressing

CAESAR SALAD
Chopped romaine, shaved radicchio
shaved parmigiano, imported white anchovies
focaccia croutons, balsamic Caesar dressing

CAPRESE SALAD V GF
Grilled artichoke, wild arugula, heirloom tomatoes
burrata cheese, fresh pesto, white balsamic syrup

NEW
STEAKHOUSE SALAD GF
Romaine, radicchio, baby spinach, hearts of palm
cherry tomatoes, avocado, hard-boiled egg white
warm bacon vinaigrette

NEW
MEDITERRANEAN ICEBERG STEAK GF
Iceberg lettuce, Persian cucumber
cherry tomatoes, pancetta, kalamata olive
French feta, basil-ranch dressing

AS ENTRÉE SALAD
Add Mary's Farm Chicken | Wild Mexican Shrimp | Scottish Salmon

Weekly Specials

THURSDAY
Prime Rib & 1/2 Price Wine List

FRIDAY
Italian Night

SATURDAY
Steakhouse

Chef de Cuisine Josue Raymundo

Entrées

VEAL PICATTA
House-made linguini
lemon caper sauce

NEW BAKED SCOTTISH SALMON
Fregola Sarda with crayfish & lemon zest, crème fraîche
micro pea shoots, mushroom butter emulsion

NEW SAUTÉED CELERY ROOT GF V
Creamy cauliflower purée, pickled hon-shimeji mushrooms
mushroom butter emulsion

NEW CRUSTED WILD ARCTIC SOLE N
Almond & herb butter, roasted vegetables
puffed rice, lemon sabayon

NEW SEARED CHILEAN SEABASS GF
Caponata relish, wilted spinach with onion confit
yellow bell pepper sauce

NEW COQ AU RIESLING DF
Braised Mary's Farm chicken, heirloom carrots
& button mushrooms, Alsatian spinach noodles

Steakhouse Selections

All selections are a la carte

CUTS

28-Day Dry Aged Prime Allen Brothers Beef

6 OZ. FILET MIGNON

10 OZ. NEW YORK

12 OZ. RIBEYE

16 OZ. RIBEYE

Regional Specialties

12 OZ. PENNSYLVANIA VEAL CHOP

DOUBLE-CUT AUSTRALIAN LAMB CHOPS

SIDES 7

KENNEBEC POTATO CAKE

CREAMY POTATO PURÉE

BAKED POTATO

SAUTÉED SPINACH

CREAM OF SPINACH

ROASTED CALIFORNIA SUNCHOKE WITH
CHIMICHURI

KUNG PAO CAULIFLOWER

SAUCES

BORDELAISE GF

BÉARNAISE GF

FORESTIÈRE GF

BRANDY PEPPERCORN GF