



STARTERS

- TUNA TARTARE 16
- SALMON TEMPURA ROLL 18
- LOLLIPOP WINGS 15
- CALAMARI 13
- ARTICHOKE DIP 12
- SHRIMP COCKTAIL 19
- BRUSCHETTA 13
mozzarella +4 prosciutto +6
- CHARCUTERIE PLATE 19
- AVOCADO BOMB 20
- MAC N' CHEESE BITES 13
served with marinara sauce

SALADS

- THE WEDGE 15
- CRAB TOWER 16
- CLASSIC CAESAR 14

SIDES

- ASPARAGUS 9
- LOADED BAKED POTATO 10
sour cream, butter, chives, bacon, cheese
- CREOLE CORN 11
feta cheese, mild seasoning, dijon mustard
- TRUFFLE FRIES 15
- CREAMY MAC & CHEESE 11
lobster +4

DESSERTS

- CREME BRULEE 12
- NEW YORK CHEESECAKE 13
- CHOCOLATE CAKE 13
- HOMEMADE FLAN 14

Parties of 6 or more are subject to an auto gratuity of 18%

Split plate charge +5

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

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

STEAKS

Classic cuts grilled over mesquite wood seasoned with salt and pepper. Served with creamy mashed potatoes and seasonal vegetables.

- FILET (8 oz) 57
- RIBEYE (14 oz) 59
cajun style available upon request
- NY STEAK (12 oz) 45
- PORTERHOUSE (22 oz) 55
- PRIME RIB Queen cut (16 oz) 45 | King cut (24 oz) 59

Additions

8 oz lobster tail +39 | oscar style +19
jumbo shrimp +19 | scallops +19

Choice of Sauces +5

peppercorn | demi-glace | chimichurri

DINNER FOR TWO

The Tomahawk

32 oz bone in 149
served with two individual sides of
creamy mashed potatoes and seasonal vegetables

SEAFOOD

CHILEAN SEA BASS

Served with roasted
vegetables, red quinoa
& roasted tomato
Calabrian sauce 44

HALIBUT

Seared halibut served with
pesto & basil risotto topped
with a crispy prosciutto 43

SALMON

Spinach cippolini onions,
salsa verde in a carrot puree 38

SEARED TUNA

Seared to perfection, paired
with soba noodles and fresh
cilantro 35

SCALLOPS

Seared scallops, served with
potato crab hash & beurre
blanc sauce 39

PASTA, CHICKEN & CHOPS

ALFREDO

Creamy parmesan cheese
sauce over fettuccini pasta 26
chicken +8 shrimp +10

PORK CHOPS

Seared to perfection, topped
with roasted apples &
homemade brandy sauce 37

CHICKEN MUSHROOM MARSALA

Sauteed and seared, paired
with mashed potatoes,
asparagus and a marsala
reduction 29

ROASTED LEMON HERB CORNISH GAME HEN

Roasted in lemon &
fresh herbs with a
white bean ragout 29

JAMBALAYA

Andouille sausage, bell peppers,
shrimp, chicken, and tomatoes
served with mashed potatoes 29

RACK OF LAMB

Juicy lamb encrusted with
garlic and rosemary served
with truffle polenta 46