



first COURSE

LOBSTER BISQUE 🌱

PRAWNS 🌱

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

BAKED BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

SPRING ROLLS* 🌱

Goat Cheese, Raspberry Maple Sauce

ESCARGOT 🌱

Garlic, Herbs, Sun-Dried Tomato Butter, Mini Croutons

CRISPY AHI ROLL*

Triple Soy, Pickled Ginger, Wasabi

second COURSE 🌱

BISTRO

Mixed Greens, Pine Nuts, Walnuts, Sun-Dried Tomatoes, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette

CAESAR

Romaine, Grana Padano Cheese, Croutons, Anchovy, Caesar Dressing

NUT & BERRY

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

SPINACH

Spinach, Red Apples, Crumbled Goat Cheese, Sun-Dried Tomatoes, Hard Boiled Egg, Hot Bacon Balsamic Vinaigrette

main COURSE

SURF AND TURF 🌱

½ Tail & ½ Filet, Jasmine Rice, Seasonal Vegetables, Demi-Glace, Lemon Beurre Blanc

SEARED DUCK BREAST 🌱

Goat Cheese Potato Cake, Seasonal Vegetables, Bing Cherry Port Wine Demi

CHILEAN SEA BASS 🌱

Miso-Sake Marinade, Purple Peruvian Mashed Potatoes, Baby Bok Choy, Lemon Beurre Blanc

SNAPPER

Crab, Coconut, Lemongrass & Ginger Crust, Jasmine Rice, Stir Fry, Thai Chili, Crushed Peanuts

PRIME VEAL CHOP 🌱

12oz Veal Chop, Purple Peruvian Mashed Potatoes, Morel Mushroom Sauce

JUMBO DAY BOAT SCALLOPS 🌱

Cheese Risotto, Asparagus, Lobster Cream Sauce

FILET OSCAR* 🌱

Lump Crab Meat, Fingerling Truffled Potatoes, Haricot Vert, Hollandaise Sauce

FREE RANGE CHICKEN 🌱

Stuffed with Spinach, Sun-dried Tomatoes, Goat Cheese, Purple Peruvian Mashed Potatoes, Asparagus, Herbed Chicken Glace

LOBSTER TAIL 🌱

10oz Warm Water Tail, Jasmine Rice, Asparagus, Drawn Butter

SEAFOOD RISOTTO 🌱

Shrimp, Bay Scallops, Littleneck Clams, Mussels, Tomato Concasse, Basil Chiffonade, Pecorino Romano Cheese



🌱 Gluten Free Option Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us immediately of any food allergies. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.