

# HAPPY *new year* 2026

## *first* COURSE \$25 a la carte

### 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 \$20 a la carte

### 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 \$70 a la carte

### 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, Asparagus, Hollandaise Sauce

### FREE RANGE CHICKEN

Stuffed with Prosciutto, Mozzarella, Peppers, Purple Peruvian Mashed Potatoes, Asparagus, Herbed Chicken Glace

### LOBSTER TAIL

8 oz 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.