

SYMMETRY



HOSPITALITY REFINED

APPETIZERS



Oyster Trio*	MKT
1/2 Dozen, 2 each Chimi Argentine, Apple Mignonette, Calabrian Romesco	
Lobster Cargot	25
Marinated Spiney Lobster Tail, Havarti, Herbs, Crostini	
Korean Duck Wings	17
Crispy Duck Wings, Korean BBQ, Chilis, Garlic, Spring Onions	
Ciabatta Loaf	7
Fresh baked Ciabatta Bread, Whipped Butter, Olive Tapenade	
Shrimp Cocktail	18
Cocktail Sauce, Lemon Aioli, Charred Lemon	
Salmon Crudo*	21
Marinated & Raw, Crispy Capers, Pickled Shallots, Basil	
Calamari	17
Buttermilk Breading, Sliced Shishito Peppers, Salsa di Pomodoro	
Filet Mignon Crostini*	23
Tenderloin, Toasted Baguette, Horseradish Cream, Au Poivre, House Herbs	
Steak Tartare* (PRESENTED TABLESIDE)	49
Black Angus, Quail Egg, Crispy Leeks, Smoked Oyster Aioli, Osetra Caviar	
Roasted Bone Marrow	21
Whipped Gorgonzola, Chimichurri, Mixed Greens, Crostini	

SOUP & SALAD



Soup Du Jour	12
Please ask about today's selection	
Symmetry House Salad	12
House Lettuce Mix, Radish, Carrots, Fennel, Toasted Walnuts, Ranch	
Caesar Salad (CONTAINS SHELLFISH)	12
Romaine, Croutons, Parmigiano-Reggiano	
Wedge Salad	15
Romaine, Tomato, Pancetta, Gorgonzola, Egg, Blue Cheese, Balsamic Glaze	
Waldorf Salad	16
Poached Pear, Greens, Fennel, Goat Cheese, Croutons, Fig & Balsamic Vinaigrette	
Burrata Caprese	17
Marinated Heirloom Tomatoes, Herbed Oil, Balsamic Glaze, Basil	

STEAKS



Filet Mignon, 8oz*	55	Prime Strip, 16oz*	60
Filet Mignon, 12oz*	62	Prime Ribeye, 14oz*	56
Bone-In Filet, 14oz*	65	Prime Cowboy, 18oz*	65

ENTREES



Truffle Beurre Blanc Salmon*	38
Black Truffle Beurre Blanc, Roasted Asparagus, Fresh Herbs, Charred Lemon	
Sea Bass Provencal	45
Chilean Sea Bass, Tomato Wine Broth, Olives, Capers, Fennel, Fresh Herbs	
Lamb Rack*	42
Frenched Spring Lamb, Pistou (FRENCH PESTO W/ PARSLEY GARLIC & LEMON)	
Jumbo Fried Shrimp	29
Breaded, Sauce Trio, Charred Lemon	
Shrimp Scampi	36
Shrimp, White Wine & Butter, Linguini, Parmigiano-Reggiano	
Chicken Breast	29
Calabrian Romesco, Pimientos de Padron, Saffron Cream	
🌶️ Pork Chop*	34
Sauteed Onions & Fresno Chilis, Red & Green Chimichurri	

SIDES MATTER

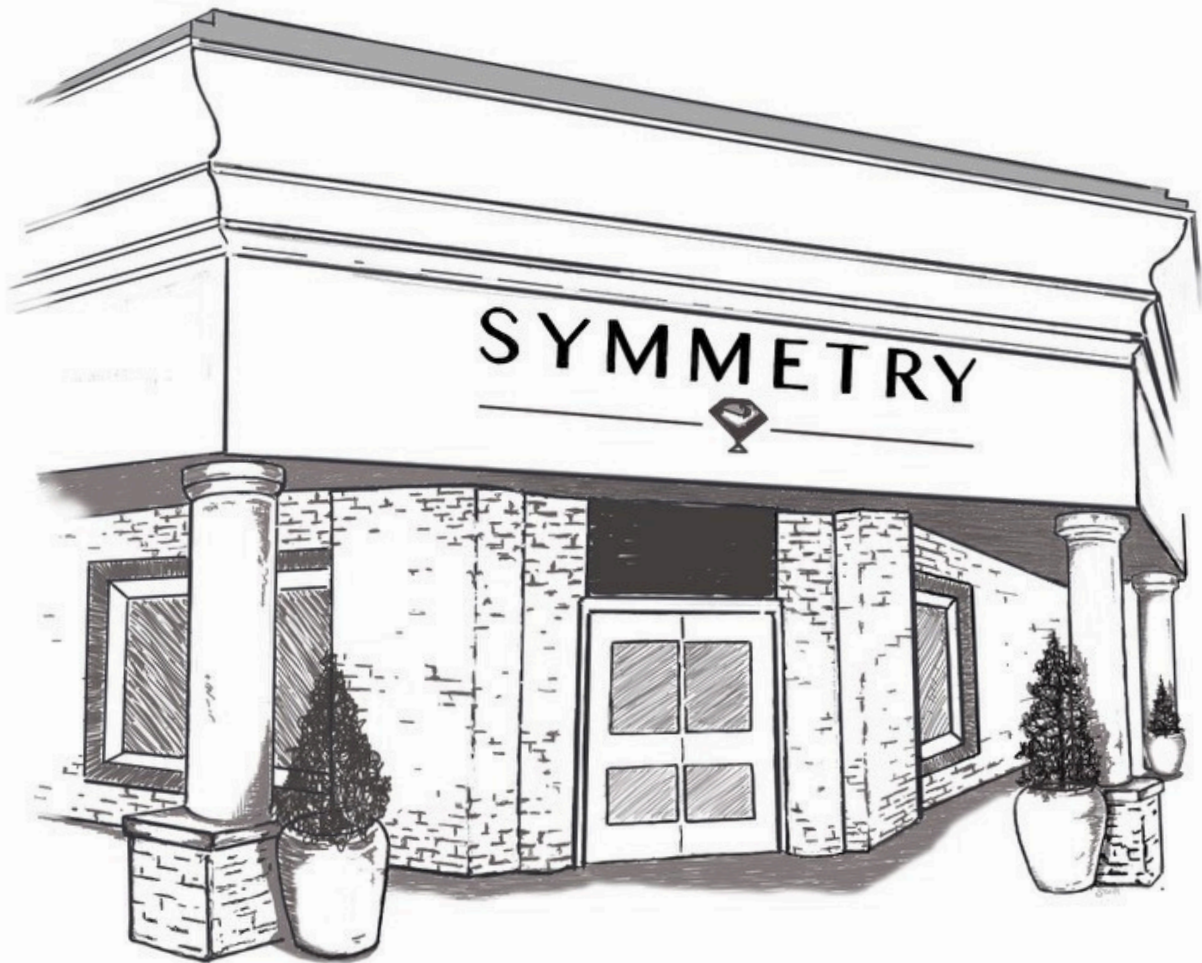


Wild Mushroom Risotto	13
Steak Fries	10
Sauteed Mushrooms	12
Roasted Asparagus	13
Brussels Sprouts	13
Potatoes au Gratin	13
Garlic Mashed	11
Mac & Cheese	13
Off the Cob Creamed Corn	13

TOPPINGS



Lobster Oscar	25
🌶️ Chimichurri	5
Au Poivre	5
Smoked Bone Marrow Butter	7
Gorgonzola Butter	5
Black Truffle Butter	10



*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY, EGGS OR MILK PRODUCTS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PARTIES OF 8 OR MORE MAY BE SUBJECT TO 20% GRATUITY.

