



# Dinner Menu

## Soups

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### Lobster Bisque ~ 10

lobster creme fraiche

### French Onion ~8

caramelized onions + beef broth + gruyere

## Salads

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### Wedge Salad ~10

iceberg lettuce + cherry tomatoes +  
applewood bacon + hard boiled egg +  
blue cheese dressing

### Caesar Salad ~10

romaine + shaved parmigiano + garlic crostini  
+ anchovies + Caesar dressing

### Bistro Salad ~ 8

organic greens + California walnuts + goat  
cheese + cherry tomatoes + champagne  
tarragon vinaigrette

### Burrata Caprese ~ 14

heirloom tomatoes + burrata mozzarella + mango +  
strawberries + arugula + white balsamic vinaigrette

### Greek Salad ~ 12

cucumber + Roma tomatoes + bell peppers + red  
onions + Kalamata olives + Dodonis feta +  
pepperoncini + Greek dressing

### Vertical Pear Salad ~ 12

Bosc pear + arugula + toasted pecans + crumbled  
blue cheese + white balsamic vinaigrette

## Shareables

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### Tuna Tartare ~ 18

ahi tuna + avocado smash + scallions + wasabi +  
sesame seeds + pickled ginger + ponzu sauce

### Fried Calamari ~ 14

rice flour + sweet pickled peppers + garlic aioli  
+ spicy marinara

### Crab & Avocado Stack ~ 18

jumbo lump crab + avocado + Rosemarie sauce  
+ capers

### Shrimp Cocktail ~ 16

beer poached jumbo shrimp + cocktail sauce +  
spicy remoulade

### Shrimp Tempura ~ 16

lightly battered + sweet and sour chili sauce

### Fried Cheese Ravioli ~ 8

spicy marinara

### Escargot ~ 14

mushroom caps + white wine +garlic butter

### Stuffed Grape Leaves ~ 8

rice + herbs + Tzatziki sauce

### Fluflee Board ~ 62

filet mignon + artisanal cheeses + fresh fruit + fig jam  
+ caviar

### Bistro Board ~ 42

Chef's selection of cured meats + artisanal cheeses  
+ fresh fruit + fig jam + caviar

### Maple Pecan Baked Brie ~ 14

with toasted bread

### Lobster Mac & Cheese ~ 18

Lobster Meat + Macaroni + Artisanal Cheeses

### Mediterranean Olives ~ 8

toasted fennel seeds + rosemary infused olive oil

### Lamb Meatballs ~10

sofrito sauce

### Baked Dates ~ 8

blue cheese stuffed Medjool dates + bacon wrapped  
+ balsamic glaze

## Steaks & More

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### Filet Mignon ~ 49

8 oz Certified Angus Beef + blue cheese + asparagus + truffle mash

### Steak Diane ~ 52

filet mignon medallions + dijon armagnac sauce + potato gratin dauphinoise + asparagus

### Prime New York Strip ~ 48

14 oz Prime Beef + green beans + truffle mash

### Prime Delmoniko ~ 59

16 oz Prime Beef Ribeye + sautéed mushrooms + truffle mash

### Australian Lamb Chops ~42

three lamb chops + asparagus + truffle mash + honey-mint peppercorn glaze

### Maple Leaf Duck Breast ~ 38

pan seared + roasted raspberry chipotle sauce + truffle mash + ratatouille

### Pork Schnitzel ~ 36

Lemon Beurre Blanc + green beans + truffle mash

### Prime Rib (Saturday Only) ~ 42

14 oz Roasted Prime Beef Ribeye + au jus + green beans + baked potato

## Seafood

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### Lobster Ravioli - 36

Lobster / Brandy sauce

### Lobster Risotto ~ 38

lobster meat + asparagus + wild mushrooms + carrots + saffron broth

### Crab Cakes ~ 38

jumbo lump crab + mango salsa + stone ground mustard aioli + potato gratin dauphinoise

### Shrimp Veracruz ~ 34

onions + garlic + green olives + jalapenos + cherry tomatoes + brown rice + quinoa

### Chilean Sea Bass ~ 54

house made gremolata + truffle mash + green beans

### Scottish King Salmon ~ 28

broiled or blackened + mango salsa + ratatouille

## Pasta & Paella

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### Pappardelle Bolognese ~ 28

large flat pasta + housemade meat sauce

### Shrimp Scampi ~ 34

Evoo + house made garlic herb butter +shrimp + linguine pasta +

### Chicken Picatta~ 29

Sauteed chicken breast+ capers + linguine pasta + lemon-butter sauce

### Chicken Marsala ~29

Sauteed chicken breast + mushrooms + linguine + marsala wine sauce

### Paella Puerco y Pollo ~32

chorizo + bell peppers + garlic + chicken + pork + green peas + valencia rice

## Sides

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### Potato Gratin Dauphinoise ~ 5

### Truffle Mashed Potato ~ 3

### Fried Potatoes ~ 3

### Baked Potato ~ 3

### Onion Rings ~ 5

### Asparagus ~ 5

### Creamed Corn~ 12

### Sautéed Wild mushrooms ~ 10

### Green Beans ~ 5

### Ratatouille ~ 5