



by Andreas Soups & Salads

GF Wedge Salad ~12

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

Caesar Salad ~12

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

GF Andreas Salad ~ 12

organic greens + beets + caramelized goat
cheese + pistachio + champagne tarragon
vinaigrette

GF Lobster Bisque ~ 12

creme fraiche + cognac + lobster meat

French Onion ~10

caramelized onions + beef broth + gruyere + crouton

GF Greek Salad ~ 14

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

GF Vertical Pear Salad ~ 14

Bosc pear + mixed greens + toasted pecans +
crumbled blue cheese + white balsamic
vinaigrette

Appetizers

Saganaki ~ 16

Graviera cheese + flour + lemon + brandy + pita

Fried Calamari ~ 19

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

GF Tuna Tartare ~ 19

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

Lobster Mac & Cheese ~18

Lobster Meat + macaroni + artisanal cheeses

GF Crab & Avocado Stack ~ 18

jumbo lump crab + avocado + Rosemarie sauce
+ capers

Shrimp Tempura ~ 16

lightly battered + sweet and sour chili sauce

GF Escargot ~ 14

portobello + white wine +garlic butter

Fried Cheese Ravioli ~ 10

spicy marinara

GF Fluflee Board ~ 62

filet mignon + artisanal cheeses + fresh fruit + fig jam

GF Bistro Board ~ 42

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

Lamb Meatballs ~10

sofrito sauce

GF Stuffed Grape Leaves ~ 9

rice + herbs + Tzatziki sauce

GF Maple Pecan Baked Brie ~ 14

with toasted pita

Baked Dates ~ 10

blue cheese stuffed Medjool dates + bacon
wrapped + balsamic glaze

Hummus & Pita ~ 9

Fresh house made hummus + oregano +
evoo + toasted pita

GF = Gluten Free

THE CONSUMPTION OF RAW OR UNDERCOOKED SEAFOOD, MEAT, POULTRY, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. PLEASE ADVISE OF ANY ALLERGIES OR CONDITIONS.

Steaks & More

GF Filet Mignon ~ 51

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

GF Prime Delmoniko ~ 53

14 oz Prime Beef Ribeye + sautéed mushrooms + truffle mash

GF Prime New York Strip ~ 48

12 oz Prime Beef + green beans + truffle mash

GF Lamb Chops ~48

three lamb chops + asparagus + truffle mash + house made gremolata

GF Duck à l'Orange~ 42

pan seared + orange - spice reduction + truffle mash + green beans

Steak Diane ~ 55

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

GF Chicken Souvlaki ~ 31

Marinated Chicken skewers + mixed greens + tomatoes + onions + cucumbers + tzatziki + feta + pita

GF Gingered Apple Porkchop ~ 41

12 oz porkchop + apple + grapes + ginger peppered sauce + truffle mash + green beans

GF Prime Rib (Saturday Only) ~ 47

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

Seafood

GF Lobster Risotto ~ 42

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

Crab Cakes ~ 38

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

Lobster Ravioli - 38

lobster / Brandy sauce

GF Chilean Sea Bass ~ 52

House made gremolata + truffle mash + green beans

GF Scottish King Salmon ~ 32

broiled, blackened, or grilled + mango salsa + ratatouille

Bouillabaisse ~ 58

chilean seabass + salmon + shrimp + lobster + scallops + tarragon saffron - fennel broth.

Pasta & Paella

Chicken Piccata ~ 32

sautéed chicken breast + capers + lemon-butter sauce + linguini

Shrimp Scampi ~ 36

Shrimp + garlic herb butter + red pepper flakes + linguini + Evoo

Chicken Marsala ~ 32

sautéed chicken breast + mushrooms + linguine + marsala wine sauce

Paella Puerco y Pollo ~38

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

Mediterranean Chicken Orzo ~34

Marinated Chicken + artichoke hearts + green olives + feta cheese + lemon + orzo

Sides

Potato Gratin Dauphinoise ~ 6

Truffle Mashed Potato ~ 4

Fried Potatoes ~ 4

Baked Potato ~ 4

Onion Rings ~ 6

Asparagus ~ 6

Creamed Corn~ 14

Sautéed Wild mushrooms ~ 12

Green Beans ~ 6

Ratatouille ~ 5

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE DEPENDING ON AVAILABILITY OF CERTAIN INGREDIENTS AND OTHER FACTORS IN ORDER TO ALWAYS DELIVER THE BEST TO YOU, OUR VALUED GUESTS.