



HORS D'OEUVRES

SPANISH CROQUETTES | 17

iberico jamon, paprika aioli,
brava sauce, lemon zest

ASPARAGUS TEMPURA | 16

served with thai chili,
sesame ponzu, spicy aioli

TRUFFLED DEVEILED EGGS | 16

truffle paste, chive, fresh black truffle

SHRIMP & CAVIAR | 24

kaluga caviar, verbenä beurre blanc,
lemon gel, braised baby fennel, fregola

CHARCUTERIE & CHEESE | 25

honeycomb, pickled vegetables,
corn cracker, toasted focaccia

PRINCE EDWARD ISLAND OYSTERS

1/2 DOZEN | 18 DOZEN | 36
mignonette, lemon, cocktail sauce

BRUSCHETTA | 16

toasted sourdough, tomato & basil pesto,
confit peppers, prosciutto, stracciatella

SNOW CRAB & MANGO | 24

shredded and whole snow crab, chive, dill,
mango dressing, cucumber yogurt

BLUEFIN TUNA | 24

smoked ponzu, endive, romaine,
pickled cauliflower, sweet chili aioli,
sesame, watermelon, cantaloupe

BEEF CARPACCIO | 22

seared tenderloin, arugula,
caperberries, lemon zest, parmesan

CRISPY BRUSSEL SPROUTS | 16

cauliflower, pickled beets, bacon,
remoulade, pecorino

SHRIMP & PORK DUMPLINGS | 16

served with soja, plum, & sweet chili sauce

CAVIAR SERVICE

IMPERIAL GOLDEN OSSETRA, 1oz | 120
KALUGA HYBRID, 1oz | 80

warm blinis, crème fraîche, chopped eggs, chives, caper berry, diced onions

SUSHI BAR

YELLOWTAIL JALAPEÑO | 25

hamachi, ponzu, jalapeño, cilantro

COWBOY ROLL | 24

seared tenderloin, asparagus, cilantro,
eel sauce, spicy ponzu, chive

SPICY SALMON ROLL | 19

salmon, avocado, cucumber,
spicy aioli, unagi sauce

TUNA TATAKI | 32

blue fin, creamy wasabi, kaiware

NARUTO ROLL | 19

salmon, tuna, crab, avocado wrapped in
cucumber & ponzu sauce

TUNA SPECIAL ROLL | 24

shrimp tempura, avocado,
topped with bluefin tuna,
truffle paste, eel sauce

SUSHI TACOS (PER PIECE)

tuna 10 | salmon 10 | yellowtail 10 |
caviar 25 | A5 waygu 18
guacamole, micro cilantro, sesame amazu

CRISPY RICE (PER PIECE)

spicy tuna 8 | spicy salmon 8
caviar 20 | A5 wagyu 16 | avocado 4

GREENS & SOUPS

WEDGE SALAD | 12

apple smoked bacon, bleu cheese,
croutons, crispy onions

FRENCH ONION SOUP | 12

texas onion, brandy, beef broth,
gruyère, provolone, croutons

GREEN BIBB LETTUCE | 13

beet, carrot, spring onion,
chive, french dressing

CHOPPED TUSCAN KALE | 12

peanuts, scallions, mint, ginger

TORTILLA SOUP | 14

shredded chicken, roasted corn,
cilantro crema

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons

TERROIR

GRILLED VEAL CHOP | 48

jasmine rice, saffron, pine nut,
raisin, chickpea, caper veal jus

HONEY GLAZED DUCK BREAST | 36

pink peppercorn, reduced port jus,
yukon fondant, cherries, green beans

SEARED SALMON | 34

pistachio pesto, spinach gnocchi,
sautéed broccolini, lemon zest

ROASTED SCALLOPS | 45

coconut curry, rice noodles, carrots,
sesame, yellow zucchini, butternut squash

PRIME BEEF TENDERLOIN | 55

tomato & zucchini gratin,
truffled arancini, truffle bordelaise

REDBIRD FARMS CHICKEN | 34

tomato confit, roasted apricots, tomato
ragu, saffron polenta, chicken jus

LOBSTER RAVIOLI | 39

maine lobster, cognac lobster bisque,
asparagus, blackberries, tarragon butter

DOVER SOLE MEUNIÈRE | MP

brown butter, parsley, lemon,
leeks, rice pilaf

ROASTED LAMB CHOPS | 38

baby zucchini, broccolini, pine nuts,
pesto, bordelaise, arrabbiata

CHILEAN SEABASS | 49

sauce vierge, sicilian olives, watermelon,
cherry tomatoes, olive mashed potatoes

GARDEN

VEGAN COCONUT CURRY | 19

fried tofu, jasmine rice, bok choy, bean sprouts,
carrot, red pepper, cilantro, coconut cream

MUSHROOM GNOCCHI | 26

wild mushrooms, marsala sauce,
parmesan, port reduction

SIMPLY GRILLED

all items are served with choice of sauce
peppercorn | bordelaise |
beurre blanc | chimichurri

CENTER CUT FILET MIGNON 8OZ | 49

PRIME RIBEYE 24OZ | 56

WILD ATLANTIC SCALLOPS | 36

CHILEAN SEABASS | 41

ATLANTIC SALMON | 26

TEXAS TOMAHAWK

38OZ TOMAHAWK STEAK

serves 2 to 4 people

with sides of:

crispy brussels, grilled asparagus,
truffle pomme purée
peppercorn, bordelaise & chimichurri sauce

160

ADDITIONS | 12

TRUFFLED PARMESAN FRIES

POMME PURÉE

BRAISED CARROTS

CREAMED SPINACH

CRISPY BRUSSELS

GRILLED ASPARAGUS