



HORS D'OEUVRES

BRUSCHETTA | 12

tomato pesto, toasted sourdough, stracciatella, confit bell pepper, prosciutto, basil oil

SPANISH CROQUETTES | 17

jamón ibérico, paprika aioli, brava sauce, lemon zest

CRISPY BRUSSELS SPROUTS | 16

cauliflower, pickled beets, bacon, remoulade, pecorino

BEEF CARPACCIO | 22

seared tenderloin, arugula, caperberries, lemon zest, parmesan

SHRIMP DUMPLINGS | 24

gulf shrimp, yuzu beurre blanc, caviar

PRINCE EDWARD ISLAND OYSTERS

1/2 dozen | 18, dozen | 36

mignonette, lemon, cocktail sauce

CRISPY OCTOPUS | 24

citrus marinated octopus, saffron braised fennel, castelvetro olives, pesto, arrabiata sauce

ASPARAGUS TEMPURA | 15

thai chili, sesame ponzu, spicy aioli, shishito

TRUFFLED DEVILED EGGS | 16

truffle paste, chive, fresh black truffle

SUSHI BAR

YELLOWTAIL JALAPEÑO | 25

hamachi, ponzu, jalapeño, cilantro

SEARED SCALLOP | 24

hokkaido scallop, foie gras, truffle

MADAI TIRADITO | 22

japanese sea bream, asian pear, celery

ÔTORO TARTAR | 32

radish, avocado, lotus root, caviar

CRISPY RICE

(two piece minimum with choice of)

spicy tuna 8 | spicy salmon 8

A5 wagyu 16 | caviar 20

COWGIRL ROLL | 24

spicy yellowtail, japanese sea bream,

cucumber, chili garlic,

yuzu tobiko, ponzu sauce

SUSHI TACOS | 10

(two piece minimum with choice of)

tuna | salmon | yellowtail

guacamole, truffle soy, jalapeño

SALMON CRUDO | 22

seared salmon, blood orange,

salmon roe, mustard vinegar

CAVIAR SERVICE

IMPERIAL GOLDEN OSSETRA, 1oz | 120

KALUGA HYBRID, 1oz | 80

warm blinis, crème fraîche, chopped egg, chives, capers, onion brunoise

GARDEN

VEGAN COCONUT CURRY | 19

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

MUSHROOM GNOCCHI | 26

wild mushroom, marsala sauce, parmesan, port reduction

GREENS & SOUPS

GREEN BIBB LETTUCE | 13

beet, carrot, spring onion, chive, french dressing

CHOPPED TUSCAN KALE | 12

peanuts, scallions, mint, ginger, reggiano

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons, anchovies

WEDGE SALAD | 12

apple smoked bacon, bleu cheese, crispy onion, roasted poblano

TORTILLA SOUP | 14

shredded chicken, roasted corn, cilantro crema

MEDITERRANEAN GAZPACHO | 11

tomato, bell pepper, cucumber, watermelon, garlic, basil oil

TERROIR

CHICKEN PAILLARD | 36

baby spinach, arugula, parmesan, cherry tomatoes, pine nuts, pesto

REDBIRD FARMS CHICKEN | 34

sautéed grapes, pattypan squash, confit bell pepper, potato gnocchi, tomato ragu

MAINE LOBSTER BUCCATINI | 39

lobster bisque, roasted baby carrots, cherry tomatoes

CHILEAN SEABASS | 46

champagne beurre blanc, roasted grapes, pattypan squash, crispy saffron polenta

PRIME BEEF TENDERLOIN | 55

bordelaise-glazed, pomme fondant, asparagus, chimichurri sauce

GRILLED VEAL CHOP | 48

jasmine rice, saffron, pine nuts, raisins, chickpeas, caper veal jus

DOVER SOLE | MP

brown butter, chives, lemon, rock shrimp, rice purloo

SEARED SALMON | 34

sautéed spinach, ginger, rhubarb, beurre blanc, salmon roe, dill

ROASTED LAMB CHOPS | 44

aromatic herb butter, broccolini and pine nut-crusted zucchini, arrabiata sauce

ROASTED SCALLOPS | 45

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

SIMPLY GRILLED

simply grilled are served with a choice of sauce

peppercorn | bordelaise

beurre blanc | chimichurri

CENTER CUT FILET MIGNON 8OZ | 49

PRIME BONE-IN RIBEYE 24 OZ | 59

WILD U-8 SCALLOPS | 34

CHILEAN SEABASS | 41

VERLASSO SALMON | 26

TEXAS TOMAHAWK

45 OZ TOMAHAWK | 160

serves 2 to 4 people including sides of

crispy brussels sprouts, grilled asparagus, truffled pomme puree, and

peppercorn, bordelaise, and chimichurri sauces

ADDITIONS | 12

BRAISED CARROTS

carrot hummus, hazelnut, za'atar

ROASTED ASPARAGUS

ROASTED MUSHROOMS
onion, sherry, peppercorn

CRISPY BRUSSELS SPROUTS

smoky salsa brava, pequinillo, calabrian chili, pecorino

TRUFFLED PARMESAN FRIES

POMME PURÉE

SAUTÉED SPINACH