

## TABLE-SHARES

*a la carte*

- MAPLE BACON ON A CLOTHESLINE *honey | black pepper | pickle | lemon (3) 18 | (4) 22*  
OCTOPUS & CHORIZO KABOBS *sweet & sour peppadew | garlic | chili oil (2) 10 | (3) 15 | (4) 18*  
'SURF & TURF' DUMPLINGS (2) *poached lobster & lobster cream | (2) crispy short rib & morrocan glaze 16*

## FIRST COURSE

*choice of one*

- YESTERDAY'S SOUP OF THE DAY *our culinary team's seasonal creation*  
BEET 'TARTARE' *craisins | balsamic | candied pecans | goat cheese | beet aioli*  
OYSTERS EAST & WEST (6) *tomato & horseradish "cocktail mignonette"*  
PRINCE EDWARD ISLAND BLACK MUSSELS *garlic | tomato | croutons*  
DRIFT 'HOUSE' SALAD *greens | onions | carrots | cucumbers | balsamic*  
KALE & ROMAINE CAESAR *soft egg | croutons | parmesan crisp*  
PASTRAMI SMOKED SALMON *cucumber salad | honey mustard | "waffle" croutons | pickled onions*

## MAINS

*choice of one*

- HOUSE-MADE RIGATONI *sausage | peas | tomato sauce*  
ROAST ORGANIC CHICKEN *risotto | peas | corn*  
ROASTED BRANZINO *artichoke hummus | red pepper & olive vinaigrette*  
PORKY'S PORK CHOP *pear marmalade | apple chutney | maple-dijon glaze*  
GINGER & BLACK PEPPER SALMON *yellow beets | brussels sprouts | truffled beet puree*  
HOUSE-MADE CAVATELLI *seasonal vegetables | parmesan | herbs | olive oil | butter*  
8oz WET-AGED CHOICE FILET MIGNON *sides a la carte*

## SALT-AGED BRICK BEEF™

34oz PRIME 40 DAY SALT-AGED\* PORTERHOUSE FOR TWO  
+40 supplement | sides a la carte

*\*Salt-Aged Brick Beef™ is a patented dry-aging process using Himalayan Pink Salt  
by Chef David Burke US Patent No. 7,998,517 B2 - August 16, 2011*

## SIDES

*a la carte | 8 each | 3 for 2!*

SPINACH & MUSHROOMS  
*nutmeg*

CRISPY BRUSSELS SPROUTS  
*chipotle crème | lemon*

'ANGRY' BROCCOLI  
*togarashi | lemon | garlic | chili oil*

'COUCH POTATOES'  
*sea salt | butter | crème fraiche*

'HIPSTER FRIES'  
*togarashi | bacon | parmesan | peppadew*

## DESSERTS

*TBD We Used Easter's Offerings below*

- FLOURLESS CHOCOLATE CAKE *creamsicle anglaise | salted caramel ice cream | toasted almonds*  
MANGO PANNA COTTA *blueberry compote | passion fruit gelée | lemon-vanilla wafer*  
FRESH MARKET BERRIES & BLACKBERRY-CABERNET SORBET  
CLASSIC CARROT LAYER CAKE *pineapple-vanilla reduction | candied walnuts*

## DESSERT TABLE-SHARES

*a la carte*

- DB'S CHEESECAKE LOLLIPOP TREE *cherry pink cashmere | toffee top hat | chocolate tuxedo 18*  
'CAKE BY THE OCEAN' *vanilla ice cream | whipped cream | creamsicle anglaise | raspberry coulis 16*