

a la carte TABLE-SHARES

BACON ON A CLOTHESLINE

maple | lemon | pickle
(3)pc +12 | (4)pc +15

SHRIMP COCKTAIL

(4) pc +16 (6)pc +18

SALMON TARTARE TACOS

(4) pc +12 (6) pc +16

FIRST COURSE

choice of

CAESAR SALAD

soft egg | croutons | parmesan crisp

CLASSIC GARDEN SALAD

broccoli | cauliflower | carrot | red onion
cherry tomato | mixed greens | crouton | balsamic

LOBSTER BISQUE *spicy rock shrimp*

CRISPY SURF & TURF DUMPLINGS

two lobster | two short rib

BEET 'TARTARE'

goat cheese | walnut | apple | balsamic | beet aioli

CEVICHE SALAD

MAIN COURSE

choice of

CRAB RISOTTO

salmon caviar

ROAST ORGANIC CHICKEN

truffle mashed potato | black truffle | demi-glace

14oz. ROAST PRIME RIB

au jus | sides a la carte

2lb. BROILED MAINE LOBSTER

drawn butter | add crabmeat stuffing +10 supplement

GINGER & BLACK PEPPER SALMON

yellow beets | brussels sprouts | truffled beet puree

8oz WET-AGED CHOICE FILET MIGNON

+7 supplement | sides a la carte

SQUID INK RIGATONI FRA DIAVOLO

calamari | clams | lobster

PAN ROASTED HALIBUT

rock shrimp | fava bean succotash | arugula pesto

a la carte SIDES 6 each | 3 for 15

MAPLE BACON STUFFED BAKED POTATO

HIPSTER FRIES

ANGRY BROCCOLI

TRUFFLE MASHED POTATOES

BUTTER & RUM GLAZED CARROTS

HARICOT VERTS

CRISPY BRUSSELS

JUST DESSERTS

choice of

"PUMPKIN PIE"

CRÈME BRULÉE

cranberry sauce | pecan biscotti

APPLE GALLETTE

caramel | vanilla bean ice cream

SORBET & BERRIES

mango sorbet | fresh market berries

FLOURLESS CHOCOLATE CAKE

egg nog anglaise

ICE CREAMS *choice of*

two scoops | sea salt caramel
vanilla bean | butter pecan

CHEESECAKE LOLLIPOP TREE

serves four + 18 supplement
cherry pink cashmere | toffee top hat
tripe chocolate tuxedo
whipped cream | berries