



APPETIZERS

CRAB CAKES 26

LUMP CRAB CAKES SERVED WITH SLICED AVOCADO AND REMOULADE SAUCE.

ESCARGOTS 16

ESCARGOTS DE BOURGOGNE WITH A GARLIC-PARSLEY BUTTER AND BREAD CRUMBS.

MUSHROOM VOL-AU-VENT 18

SAUTÉED WILD MUSHROOMS IN A CREAMY SAUCE OVER PUFF PASTRY.

WAGYU MEATBALLS 18

HOUSE-MADE WAGYU MEATBALLS WITH A CREAMY PARMESAN SAUCE AND TOMATOES, TOPPED WITH SHAVED PARMESAN AND FRESH BASIL.

BRIE BRÛLÉE 21

WARM BRIE CHEESE WITH CARAMELIZED HONEY AND RAW SUGAR CRUST. ACCOMPANIED BY SEASONAL CHUTNEY AND TOAST.

P.E.I. OYSTERS (6/12) 18 | 36

TWO TYPES OF OYSTER EACH WEEK, FRESH FROM PRINCE EDWARD ISLANDS.

WRAPPED ASPARAGUS CROSTINI 22

TRUFFLE CROSTINI TOPPED WITH PROSCIUTTO-WRAPPED GRILLED ASPARAGUS AND SHAVED PARMESAN.

SMOKED SALMON CARPACCIO 19

NORWEGIAN SALMON WITH CAPERS, SHALLOTS, CHIVES AND HARDBOILED EGG, WITH CRÈME FRAICHE AND TOAST.

SOUP & SALADS

POBLANO SOUP 12

CREAMY POBLANO SOUP WITH CORN GARNISH.

FRENCH ONION SOUP 12

CARAMELIZED ONION SOUP WITH MELTED GRUYERE TOAST.

BEET SALAD 15

ROASTED BEETS WITH ARUGULA, GOAT CHEESE AND CITRUS SLICES, DRIZZLED WITH AN HERB VINAIGRETTE.

ENDIVE SALAD 18

BELGIAN ENDIVES, CANDIED PECANS, BLUE CHEESE AND SLICED PEARS WITH A BALSAMIC VINAIGRETTE.

SHRIMP SALAD 19

ICEBERG WEDGE SALAD, GULF SHRIMP, AVOCADO AND THOUSAND ISLAND DRESSING.

PASTAS

PAPPARDELLE BOLOGNESE 27

WAGYU BOLOGNESE RAGU WITH PAPPARDELLE PASTA AND TOPPED WITH SHAVED PARMIGIANO-REGGIANO.

SHRIMP AND SCALLOP AGLIO E OGLIO 29

SHRIMP AND BAY SCALLOP LINGUINI WITH A GARLIC PEPPERONCINI LEMON SAUCE AND PARMIGIANO-REGGIANO.



CHEF'S RECOMMENDATION



VEGETARIAN



GLUTEN-FREE

ENTRÉES

FILET MIGNON 49

8 OZ. PRIME FILET MIGNON WITH A HOUSE-MADE BUTTER AND CHOICE OF SAUCE.

VEAL CORDON BLEU 47

BREADED 14OZ. VEAL CHOP, TOPPED WITH PROSCIUTTO, GRUYERE CHEESE AND A MUSHROOM PORT SAUCE.

PAN-SEARED BRANZINO 39

PAN-SEARED BRANZINO WITH A LEMON AND DILL BUTTER SAUCE.

ORA KING SALMON 41

NEW ZEALAND SALMON WITH A GRAIN MUSTARD AND HONEY GARLIC SAUCE OVER SAUTÉED SPINACH.

NEW ZEALAND LAMB CHOPS 48

GRILLED RACK OF LAMB WITH CASHEW PESTO CRUST AND MINT JELLY

BALSAMIC CHICKEN CAPRESE 35

SEARED CHICKEN, BEEF STEAK TOMATO AND GARLIC, TOPPED WITH MELTED BURRATA CHEESE AND A BALSAMIC REDUCTION.

CHATEAUBRIAND 54

12 OZ. TENDERLOIN CHATEAUBRIAND, SERVED WITH AU POIVRE SAUCE.

BLACKENED HALIBUT 49

PAN-SEARED ALASKAN HALIBUT ON A BED OF SAUTÉED SPINACH, TOPPED WITH SHRIMP AND A TEQUILA-LIME BEURRE BLANC.

SNAPPER A LA CREEK 44

PAN-SEARED SNAPPER FILET, TOPPED WITH WILD-CAUGHT SHRIMP AND A MEUNIERE SAUCE.

DUCK LEG CONFIT 39

FRIED DUCK LEG CONFIT SERVED WITH BERRY GASTRIQUE, POTATO PURÉE AND A HOUSE SALAD.

DIJON AIRLINE CHICKEN 38

CHICKEN BREAST TOPPED WITH A CREAMY DIJON SAUCE.

SHRIMP TAMPICO 29

LIGHTLY BREADED JUMBO GULF SHRIMP, PAN-FRIED AND DRIZZLED WITH A LEMON-GARLIC BEURRE BLANC, TOPPED WITH SLICED SERRANO PEPPER AND FRESH CILANTRO.

SAUCES

BEARNAISE PORT DEMI-GLACE AU POIVRE ROQUEFORT

SIDES

LOBSTER MAC AND CHEESE 18

SAUTÉED MUSHROOMS 9

WITH OPORTO REDUCTION

GRILLED ASPARAGUS  9

MASHED POTATOES 9

POTATO GRATIN 9

BROCCOLINI  9