

CHEF'S FEATURES

APPETIZERS

LOBSTER ESCARGOT 21
grilled crostini, herb butter

HAMACHI CRUDO 17
hamachi tuna, roasted jalapeno, soy vinaigrette

ENTREES

WAGYU TENDERLOIN OSCAR 6oz* 49
sliced tenderloin, asparagus, lump crab, bearnaise

SCALLOPS 45
lobster risotto, black pepper port wine reduction

LOBSTER & CRAB-STUFFED TROUT 32
grilled asparagus, lemon hollandaise

EUROPEAN BRANZINO 38 ICELANDIC ARCTIC CHAR 32
simply seared, seasonal vegetables,
choice of lemon butter sauce or soy vinaigrette