

caviar service 1 oz. American caviar \$65
served on ice with traditional accompaniments

*bar
snacks*

marcona almonds 4
 marinated olives 4
 oyster shooter 3

sides

parmesan truffle fries 6
 grilled asparagus 5
 sautéed mushrooms 5
 creamed spinach with pancetta 5
 mashed potatoes 5

*small
plates*

cheese plate 12
 charcuterie plate 12
 oysters on the half shell ½ dozen 12 dozen 20
 smoked salmon & caviar potato chips 8
 mussels in green curry coconut broth 12
 potato skins with baked brie, pancetta and balsamic vinegar 8
 caramelized fig, blue cheese & beef tenderloin tarts 9
 lamb chop “lollypops” with pomegranate molasses 14
 jumbo shrimp cocktail 12

*salads &
sandwiches*

house salad with apples, grapes, candied nuts & brie “croutons” 6
 seared Ahi Tuna salad with Sambal vinaigrette 15
 filet mignon salad with tomatoes, blue cheese & Champagne vinaigrette 18
 roasted tomato, basil & mozzarella sandwich 9
 asian grilled tuna with cucumber & ginger sandwich 12
 prosciutto, brie & green apple sandwich 9
 buffalo sirloin sliders with sautéed onion & cheddar 10
 crabcakes with roasted tomatoes & aioli 14

*larger
plates*

pan roasted organic chicken breast with mashed potatoes, mushrooms, white truffle oil 17
 seared scallops with ruby grapefruit, arugula, toasted pistachio sauce 18
 salmon with chive beurre blanc, crab fennel salad 17
 filet mignon with mashed potatoes, asparagus, veal demi-glaze 22
 surf & turf: herb crusted filet mignon, asparagus & grilled white shrimp 28