

ENTREES

*SEARED RARE AHI TUNA with WASABI MUSTARD CRUST Served with Wasabi and Tahini-Chili sauces over Soba Noodles with Baby Bok Choy and Shitake Mushrooms	27
*GRILLED PEPPER CRUSTED FILET MIGNON Topped with Goat Cheese, served with Duck-Fat Béarnaise, sautéed Spinach and roasted Garlic Mashed Potatoes	29
*ROASTED ATLANTIC SALMON Breadcrumb and Wasabi-Horseradish crusted, served with Port Wine Sauce and roasted Garlic and sautéed Spinach	25
*GRILLED AUSTRALIAN LAMB CHOPS Served with Rosemary Jus, over Sweet Pea-Mint Cous Cous Risotto	32
*GRILLED NEW ZEALAND VENISON Served with Ligonberry Sauce, sautéed Snow Peas and Shitake Mushrooms, and a Potato-Yam Gratin	28
PAN ROASTED CURRIED GROUPER Curried Tomato Sauce, served with roasted Eggplant, Jasmine Rice and Mint Yogurt	27
SAUTEED BRIE STUFFED CHICKEN BREAST Served with caramelized Pearl Onion, Prosciutto and Shitake Mushrooms in Thyme Jus, over roasted Garlic Mashed Potatoes, with sautéed Asparagus	22
*GRILLED CAMEL LOIN Bone Marrow Truffle Butter, Cauliflower Puree, Roasted Potatoes and Heirloom Carrots, and Sautéed Spinach	35
*PAN ROASTED DIVER SEA SCALLOPS Served with Peach-Chipotle Vinaigrette and an Sun-Dried Tomato, Asparagus and Shitake Mushroom Risotto	28
*GRILLED TANDOORI SPICED KANGAROO LOIN With Mint Yogurt and Tandoori Sauce over Red Lentil-Basmati-Potato Cake and Vegetable Ratatouille	35
*ROASTED CHINESE FIVE SPICE MUSCOVY DUCK BREAST Served with a Fig and Honey Sauce, braised Red Cabbage, and Mascarpone Polenta Cake	27
SAUTEED BLACK PEPPER SHRIMP Served over braised White Bean-Bacon-Tarragon Ragout, with sautéed Spinach and crispy Onion Rings	23
*SURF & TURF 9oz CAB Filet Mignon topped with Goat Cheese and Red Wine Sauce, served with Duck-Fat Béarnaise, Sautéed Spinach and a crispy Potato Cake accompanied by half a 1.25lb Fresh Maine Lobster with Lemon Wine Butter	42

FROM THE GRILL served with choice of one side item and one sauce

*CAB FILET 9oz.	28
*CAB RIBEYE 16oz.	33

ADD ½ a 1.25lb FRESH MAINE LOBSTER TO ANY ENTRÉE

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SIDE ORDERS 5

SAUTEED SPINACH
FRENCH FRIES
BROCCOLI
ROASTED GARLIC MASHED POTATOES
ASPARAGUS
TRUFFLED MAC & CHEESE

SAUCES

RED WINE SAUCE
DUCK-FAT BEARNAISE
BRANDY PEPPERCORN SAUCE
BONE MARROW TRUFFLE BUTTER
LEMON WINE BUTTER

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gluten Free options available. Please inform your server if you have **any** food allergies.