

# Starters

**Tuna Tartare and Tempura Shrimp** - Sushi-grade tuna tartare\*, tempura shrimp Ponzu gelee, wasabi mayonnaise, Wakame salad

**Korean Fried Chicken** – Napa cabbage Kimchi, BBQ sauce

**Smoked Fish\* Platter** – Smoked Salmon, Halibut, Trout Beetroot and apple relish, quail egg, Celeriac remoulade, salmon roe

**Classic Steak Tartare\***  
Capers, red onion, parsley, Dijon mustard, brioche toast

**Crab & Lobster Cakes** - Pineapple-papaya salsa  
Fennel-aioli

# Soups & Salads

**Creamy Baked Potato Soup (gf) (vo)** – Potato stuffed with scallion, Cheddar cheese, bacon, herbed sour cream

**Lobster Bisque** - Chunks of Maine lobster meat, tarragon, Cognac

**Cheese N' Onion Soup** - Double baked Gruyère & Provolone cheese toast

**Baked Goat Cheese & Onion Tartlet (v) (vo)**  
Onion marmalade, goat cheese, red beets, berries, Caramelized pecan, raspberry dressing

**Caesar Salad** - Romaine lettuce, Caesar dressing, crouton  
Served plain or with a choice of chicken or shrimp

**Lobster Salad (gf)**  
Granny Smith apple & cucumber slaw, mild curry vinaigrette

# Entrées

**NY Strip Loin Steak\***  
12 ounce cut of this juicy steak

**Filet Mignon\* au Poivre**  
5 or 8 ounces of a thick and tender cut from the tenderloin crusted in a copious amount of cracked peppercorns

**Steak Diane\* with Pont Neuf Potatoes**  
5 or 8 ounces of a thick and tender cut from the tenderloin  
Served with a rich sauce including cognac and mushrooms

**Chateaubriand\* for Two**  
14 ounces cut from the center part of the tenderloin

**Ribeye Steak\***  
16-ounce cut of this all-time favorite, served on the bone

**Herb-Coated Rack of Lamb\***  
10 ounces, served on the bone

**Pork Chop\***  
1 3/4" thick, served on the bone  
Caramelized apple chutney, parsnip chips, grain mustard sauce

**Duck Leg Confit**  
Tender Duck leg, sausage & white bean cassoulet

**Chilean Sea Bass\***  
Miso glaze, bok choy, Japanese fried rice

**Chili Sin Carne (v) (vo)**  
Grilled zucchini, vegan chili with Beyond meat, rice, grilled corn, spicy enchilada sauce

# Side Dishes

Steak Fries (gf)  
Creamed Leek & Spinach (v) (vo) (gf)  
Brussels Sprouts, Bacon, Almonds, Unagi (gf)

Blue Cheese Bread  
Soufflé (v)  
Baked Hasselback Potato (v)

Sautéed or Steamed Broccoli (v)

Creamy Mashed Potato (v)  
Sautéed Mushroom (v)

# Sauces

Peppercorn, Béarnaise, Madeira & Morel,  
Merlot, Grain Mustard, Café de Paris

(v) vegetarian      (vo) vegan option available      (gf) gluten free

(gf) All Entrées, Sauces, and Butters are gluten free, except for the Herb-Coated rack of Lamb and Beyond Burger

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.