

Featured Cocktail ♥ Lovers Bliss 12

rose champagne, tito's vodka, fresh strawberry puree, fresh mint syrup

Appetizer Course

B.L.T. Salad

applewood peppered bacon, bibb lettuce, beefsteak tomatoes, vidalia onion, crumbled blue cheese dressing

Roasted Beets & Baby Kale Salad

candied walnuts, beet reduction, truffle vinaigrette, warm goat cheese

Caesar Salad

creamy garlic dressing, parmesan cheese & croutons

Greek Island Salad

beefsteak tomatoes, cucumber, red onion, olives, oregano, premium feta cheese, extra virgin olive oil, aged balsamic

Burrata Salad

beefsteak tomatoes, creamy Burrata, extra virgin olive oil, balsamic reduction

Maine Lobster Bisque

sherry wine, fresh chives

Jumbo Lump Crab Cake

classic remoulade

Sushi Plate

spicy tuna & california rolls, wasabi & pickled ginger

Ahi Tuna Tartar Napoleon

fresh avocado, crispy corn tortillas, soy reduction, spicy japanese mayo

Mediterranean Sampler

angry feta, eggplant caponata & chickpea hummus served with grilled pita

Oysters Rockefeller

creamed spinach, herbed bread crumbs

Entree Course

Jumbo Lump Crab Cakes

crispy fries, coleslaw & classic remoulade 58

Pan Seared Chilean Sea Bass

sautéed baby spinach & charred cherry tomatoes, roasted new potatoes, roasted garlic white wine sauce 69

Scottish Salmon & Shrimp Provencal

white wine, fresh tomato, baby string beans, creamy whipped potatoes 63

Blackened Wild Black Bass

sautéed jumbo shrimp risotto, grilled asparagus, lobster cream sauce 65

7 Spice Seared Ahi Tuna

soba noodle & asian vegetable stir-fry, red pepper & scallion aioli 68

Organic Chicken Breast

shitake mushrooms, peppers, spinach, monteray jack cheese, smashed red bliss potatoes, sautéed french beans 59

Linguini Primavera

winter vegetables, lemon caper white wine sauce 52

Truffle Pappardelle Pasta

medley of wild mushrooms, asparagus white truffle parmesan cream sauce 54

Filet Mignon Surf & Turf

grilled 10oz. filet mignon & grilled U-8 shrimp, lobster whipped potatoes, grilled asparagus 79

Bone-in "Cowboy" Rib-Eye

crispy herb potato, sautéed french beans, red wine demi 75

16 oz. Prime N.Y. Sirloin & Jumbo Crabmeat Scampi

10 layer scalloped potatoes, sautéed spinach 76

Braised Beef Short Ribs & Jumbo Diver Scallops

fork tender short ribs with diver scallops, creamy truffle polenta, wild mushrooms, cabernet demi 71

Lobster, Shrimp & Crabmeat Pasta

linguini pasta crabmeat, shrimp & lobster, hazelnuts, crispy bacon, lobster cream sauce 62

Dessert Course

Warm Chocolate Cake

vanilla bean ice cream

Cheese Cake

strawberry coulis

Tiramisu

crème anglaise

Additions To Share

Raw Bar Sampler 54

2 blue point, 2 kumamoto, 2 beausoliel, U-8 shrimp cocktail, colossal crab meat

U-8 Colossal Shrimp Cocktail 18

Colossal Crab Cocktail 18

Lobster Mac & Cheese 19

Parmesan Truffle Fries 14

Crispy Fried Calamari 14

Price of Entrée includes Appetizer, Entrée & Dessert

A suggested gratuity of 18% has been added to your final check. Promotions, hot card & hotel discounts not available.