

First Course

Choose one

Twin Burrata and Charred Citrus Salad

Moro orange, red grapefruit, navel orange, mint and pistachio, balsamic glaze and extra virgin olive

Jumbo Lump Crab Cake

Apple and roasted fennel slaw, lemon aioli, frisée

Colossal Shrimp Cocktail(+5)

Tangy cocktail sauce, fresh lemon

Classic Caesar Salad

Chopped romaine hearts, garlic croutons, creamy dressing, shaved parmesan, lemon

Wild Mushroom Bisque

White truffle essence

Baby Spinach Salad

Grape tomatoes, hard boiled egg, sliced mushrooms, red onion, warm bacon dressing

Crispy Braised Pork Belly

Pickled shallots, corn pudding, apple demi glaze

Second Course

Choose one

Duck Two Ways (+5)

Seared duck breast and crispy confit leg, white and wild rice, baby carrots, cherry sauce

Pan Seared Alaskan Cod Loin

Sautéed asparagus, roasted beet and sweet potato hash, champagne beurre blanc, micro greens

Braised Short Rib

Buttery potato gnocchi, bacon shallot Brussels sprouts with a pomegranate demi

Pistachio Crusted Rack of Lamb (+5)

Roasted fingerling potatoes, sautéed broccolini, burgundy wine sauce

pan ju

Surf and Turf (+7)

Grilled NY Strip and jumbo shrimp, lyonnaise potatoes, jumbo asparagus garlic butter sauce

Vegan Sweet Pea Ravioli

Yellow grape tomatoes, baby spinach, peppadews, garlic, shallots and olive oil

Third Course

Choose one

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Beverages Not Included

Lobster meat, corn, grape tomatoes, bacon, fennel, shallots, garlic, scallions, white wine and a touch of cream

Crispy Half Chicken
Roasted rosemary garlic whipped potatoes and vegetables finited.



\$*64.95*

Plus Tax & Gratuity

Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items are cooked to order. Before placing your order, please inform your server if a person in your party has a food allergy.