

- starters -

pasta	15
chef's weekly selection	
tiger prawns	21
cocktail, lemon	
oysters *	mp
cocktail, mignonette	
grazing board	mp
chef's selection of cured meats, cheeses, olives, preserves, honey	
prime beef tartare *	18
arugula, caper, parmesan, quail egg, garlic vinaigrette	
ceviche *	17
shrimp, scallop, crab, cucumber, onion, citrus, wonton chips	
caprese	15
burrata, heirloom tomato, basil, balsamic	
ahi tuna *	18
sesame oil, soy, cilantro, cucumber, wonton	
crispy pork belly	16
ginger, caramel, cabbage slaw	
shellfish tower *	mp
lobster, prawn, crab, oyster, scallop, clams, mussels	

- soups -

french onion soup	14
gruyere, crouton	
crab & corn bisque	16
lump crab, corn, garlic, cayenne, crème fraiche, crostini	

- salads -

grilled romaine	14
caesar dressing, heirloom tomato, parmesan, focaccia	
wedge of iceberg	13
garlic herb dressing, bleu cheese, apples, onion, bacon, cucumber	
market salad	12
chef's weekley selection	
watermelon salad	14
pepitas, cayenne, paprika, corn bread, mango lime dressing	

alexander link *restaurant manager* | reinaldo cruz *chef de cuisine*

if you have a food allergy please speak with the chef, the manager, or your server.

* consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of food-borne illness.

- steaks & chops -

usda certified beef			
filet mignon 8oz prime *	54	new york strip 14oz prime *	49
ribeye 16oz choice *	46	skirt 8oz certified angus *	36
veal chop 16oz *	45	sirloin 8oz american wagyu *	42
long bone tomahawk ribeye 30oz certified angus beef *			120
half rack of lamb * compound mint butter, bordelaise			45

- accompaniments -

lobster tail	28	brandied onions	6
crab oscar	21	bordeleaise	3
tiger prawn	21	black truffle butter	6
scallops	18	chimichurri	3
rogue bleu cheese	7	bearnaise	4

- fish, poultry, pasta -

diver scallops	
seasonal succotash, lardon	38
chilean salmon	
bok choy, soy glaze	32
chilean seabass	
asparagus, lump crab, bearnaise	42
grilled swordfish	
blistered tomatoes, artichoke, beurre blanc	34
airline chicken breast	
summer squash, veloute	28
short rib pappardelle	
sugar snap peas, mushrooms, au poivre	32

- sides-

setas roasted wild mushrooms	15
truffled mac & cheese	18
baked potato loaded boursin style \$2	10
steak fries parmesan, herbed ketchup, horseradish cream	12
yukon gold whipped potatoes	12
broccolini lemon, red pepper flakes, garlic	10
grilled asparagus	12
heirloom carrots calabria pepper, mint, parsley	12
mushroom risotto mushroom, asparagus, parmesan	14
brussels sprouts peanut sauce, wild berry coulis, chopped peanuts	14