



## STARTERS

*Vouvray Sauvion, Unique White (Loire Valley, France) 12 glass/48 bottle*

### **Colossal Shrimp Cocktail 20 GF**

Poached white tiger shrimp with fresh grated horseradish, lemon confit and chili sauce.

### **Lobster Bisque 17 GF**

Tender chunks of sweet cold-water lobster and sherry cream.

### **Charcuterie Board 22**

Selection of cured meats, cheeses, breads, nuts and accompaniments.

### **Crab Cake 21**

Jumbo lump blue crab cake with Cajun remoulade.

### **Tuna Poke 20 GF**

Diced ahi tuna, pickled mango, edamame, wakame salad, black garlic shoyu and forbidden black rice crisp.

### **Pecorino Encrusted Artichokes 17**

Crisp marinated long-stem artichokes with lemon aioli.

## SALADS

*La Solitude Blanc, Unique White (Côtes du Rhône, France) 11 glass/37 bottle*

### **Chopped Iceberg 15 GF**

With oven-roasted Roma tomatoes, crispy bacon lardon, blue cheese crumbles, watermelon radish and green goddess dressing.

### **Baby Arugula 15 GF**

Baby arugula tossed in a Marsala vinaigrette with honey roasted Black Mission figs, Maytag blue cheese and toasted cashews.

### **Baby Red Romaine 15**

Fresh chopped red romaine tossed in a creamy cracked black pepper dressing with warm pecorino dusted focaccia crostini.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

All items marked **GF** use gluten-free ingredients.  
Please be aware food may be exposed to gluten during preparation.

Please notify your server of any food allergies.

*For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.*

## ENTRÉES

*Split plate fee - 10 per split*

### **Diver-Harvested Sea Scallops 54 GF**

Brown butter basted scallops with piquillo pepper risotto, sautéed haricots verts and toasted Marcona almonds.

**Sonoma-Cutrer Chardonnay** (Sonoma County, California) 16 glass/60 bottle

### **Shrimp Pappardelle 46**

Sauteed colossal shrimp tossed with lemon herb butter, pappardelle pasta, sun-dried tomatoes, capers and bell peppers, served with a toasted baguette.

**Chateau Ste. Michelle Riesling** (Columbia Valley, Washington) 9 glass/35 bottle

### **Chicken Scallopini 44**

Thinly sliced and pounded sautéed chicken breast with garlic whipped Yukon Gold potatoes, sautéed julienned vegetables and a tomato beurre blanc.

**Duckhorn Sauvignon Blanc** (Napa Valley, California) 16 glass/62 bottle

### **Stuffed Fire-Roasted Bell Pepper 32**

Roasted red bell pepper stuffed with chickpeas and Israeli couscous, with cornmeal dusted fried green tomatoes and balsamic reduction.

**Whitehaven Sauvignon Blanc** (Marlborough, New Zealand) 12 glass/45 bottle

## CENTER OF THE PLATE

### **Filet Mignon 60 GF**

8 oz. certified Angus with natural jus and béarnaise.

**Pessimist Cabernet Sauvignon** (Paso Robles, California) 12 glass/41 bottle

### **New York Strip Steak 62 GF**

14 oz. certified Angus with green peppercorn sauce.

**Raymond Reserve Velvet Cabernet Sauvignon** (Napa Valley, California) 22 glass/88 bottle

### **Ribeye 58**

14 oz. certified Angus grilled ribeye with crispy shallots and Maytag blue cheese sauce.

**Bear Flag Zinfandel** (Sonoma County, California) 20 glass/80 bottle

### **Rack of Lamb 56 GF**

New Zealand lamb with roasted pepper tomato sauce.

**Famille Perrin Vinsobres Les Cornuds, French Red** (Rhône, France) 11 glass/39 bottle

### **Blackened Chilean Sea Bass 56 GF**

Cajun spiced, then cast iron seared with lemon butter sauce.

**William Fevre Chablis Champs Royaux, Chardonnay** (Burgundy, France) 20 glass/76 bottle

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## PERSONAL SELECTIONS

*All selections are **GF** as prepared.*

**Baked Potato 10**

**Grilled Asparagus 10**

**Mushroom Risotto 10**

**Yukon Gold Garlic Mashed Potatoes 10**

**Bacon and Maple Glazed Brussels Sprouts 10**

**Sautéed Mushrooms 10**

## CLASSIC DESSERTS

**West Baden Chocolate Dome 14**

Rich chocolate mousse and a spongy chocolate cake cloaked in a soft ganache shell.

**Warre's Warrior Port** (*Vila Nova de Gaia, Portugal*) 10 glass/48 bottle

**Sangria Cheesecake 14**

Creamy cheesecake infused with grenadine and cherries, topped with vanilla whipped cream and citrus fruit compote.

**Lamberti Prosecco Brut** (*Veneto, Italy*) 13 (split)

**White Chocolate Crème Brûlée 14 GF**

Creamy white chocolate custard crowned with a caramelized sugar crust, garnished with fresh berries and mint.

**Gonzalez Byass Dulce Sherry, Nectar Pedro Ximenez** (*Andalucia, Spain*) 17 glass/63 bottle

**Lemon Strawberry Pavlova 14 GF**

Crunchy baked meringue filled with a tart lemon curd, sweet whipped cream and fresh strawberry.

**Gemma di Luna Sparkling Moscato** (*Piedmont, Italy*) 18 (split)

## TABLESIDE DESSERTS

*Both desserts are servings for two.*

**Strawberry au Poivre 35 GF**

Fresh strawberries and caramelized white sugar flambéed with Cognac and Cointreau, served over vanilla ice cream.

**Jackson-Triggs Vidal Icewine Reserve** (*Niagara Peninsula, Canada*) 12 glass/48 bottle

**Bananas Foster 34 GF**

Bananas flambéed in brown sugar, lemon zest, banana liqueur and Myers's Rum, served over vanilla ice cream.

**Gonzalez Byass Dulce Sherry, Nectar Pedro Ximenez** (*Andalucia, Spain*) 17 glass/63 bottle

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