

STARTERS

SHRIMP COCKTAIL <i>Jumbo shrimp, cocktail sauce</i>	20
BUFFALO CARPACCIO <i>Capers, mustard horseradish sauce, arugula, pickled onion, cilantro oil</i>	18
CREOLE STUFFED MUSHROOMS <i>Andouille sausage, peppers, onions, cajun seasoning</i>	16
JUMBO LUMP CRABCAKES <i>Jumbo blue crab, roasted corn elote, tajín, lemon tartar</i>	26
COCONUT SHRIMP <i>Fried and served with a sweet and tangy citrus chili dipping sauce</i>	20

SOUP & SALADS

LOBSTER BISQUE <i>Lobster, tomato, cream</i>	14
FRENCH ONION SOUP <i>Sweet onions, beef broth, croutons, gruyere, swiss, parmesan</i>	12
TRADITIONAL CAESAR SALAD <i>Romaine, Caesar dressing, parmesan tuile, focaccia croutons</i> Add Chicken: 7 Add Shrimp: 8	13
WEDGE SALAD <i>Iceberg lettuce, gorgonzola crumbles, chopped bacon, heirloom tomato, red onion, goat blue cheese dressing</i>	13
SMALL HOUSE SALAD <i>Romaine, cucumbers, tomatoes, carrots</i> Choice of: ranch, balsamic vinaigrette, or goat blue cheese	9



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inform your server of any food allergies or dietary restrictions before ordering.

ENTRÉES

7 oz. FILET 57

14 oz. RIBEYE 64

AIRLINE CHICKEN BREAST	34
<i>Citrus brine, creamy smoked gouda polenta, buttered carrots, lemon gremolata</i>	
CHILEAN SEABASS	46
<i>Citrus beurre blanc, parmesan risotto, asparagus, miso crust</i>	
SEAFOOD PESTO LINGUINI	38
<i>Shrimp, lobster, blue crab, tomato concasse, parmesan, cream</i>	
TOMAHAWK PORK CHOP	38
<i>Blackberry-jalapeño glaze</i>	

SHARABLE SIDES

MUCHEMORE MAC AND CHEESE 13	ROASTED GARLIC SMASHED POTATOES 10	BRUSSELS SPROUTS WITH BACON JAM 10
GRILLED ASPARAGUS 12	CREAMED SPINACH 12	GRILLED VEGETABLES 12
MUSHROOMS 10	GRILLED BROCCOLINI 10	GLAZED CARROTS 8
STEAK FRIES 8	BAKED POTATO 8 (for one)	

DESSERTS

“TERRE” MISU	10.50
<i>Bourbon-infused cream, ladyfinger cookies, mascarpone and coffee crema, vanilla bean affogato</i>	
CHOCOLATE TOWER	10.50
<i>Decadent five-layer chocolate cake with raspberry coulis, sauce Rebecca and dried rose petals</i>	
VANILLA BEAN CRÉME BRÛLÉE	9.50
<i>Classic custard, fresh berries</i>	



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