



PRIVATE EVENTS

STARTERS

CHEF'S SOUP DU JOUR \$14

OYSTERS ON THE HALF SHELL
Half dozen with tarragon mignonette \$29

AMERICAN SHRIMP COCKTAIL
Four Colossal Black Tiger Prawns with
cocktail sauce \$39

FRITO PIE
Traditional chili beans , Fritos, green chili,
melted cheddar, sour cream, tomatoes,
scallions \$13

SEAFOOD PLATTER
Oyster on the half shell, black tiger prawns,
shrimp aguachiles, Saku tuna sashimi,
cocktail sauce, mignonette sauce \$55

ASSORTED SELECTION
OF ARTISAN CHEESES
& CURED MEATS
Traditional accompaniments \$45

SALADS

BRUSSELS SPROUTS
Roasted peanuts, pomegranate, Asian
vinaigrette \$15

CAESAR
Classic Caesar salad \$14

WEDGE
Crispy iceberg, applewood lardon,
heirloom tomato, blue cheese dressing \$14

SIDES

WILTED SPINACH \$12

ASPARAGUS WITH BÉARNAISE \$12

ROASTED FOREST MUSHROOMS \$14

YUKON GOLD WHIPPED POTATO \$11

CRAB MAC & CHEESE \$16

ENTREES

MISO GLAZED CHILEAN SEA BASS
Forbidden rice & baby bok choy \$62

PAN SEARED
ATLANTIC SALMON
Coconut farro, carrot & cardamom yogurt \$35

AIRLINE MUSTARD CHICKEN
Airline chicken breast, cauliflower rice, shallot
mustard sauce, haricot verts \$23

NEW ZEALAND LAMB CHOPS
Rosemary & mango chutney \$46

BISON BURGER
Bison patty, Swiss cheese, hatch green chili,
lettuce, red onion, horseradish mayo, Harissa
aioli, butter bun, steak fries \$29

PRIME CUTS

14OZ RIBEYE \$58

14OZ NEW YORK STRIP \$50

PETITE FILET MIGNON \$49

CROWNING

Lobster Tail \$32

Diver Scallops \$32

Jumbo Shrimp \$34

Oscar Style \$22

SAUCES

Peppercorn \$3

Béarnaise \$3

Miso Brown Butter \$3

Rosemary au jus \$3

Non-cash adjustment. If you are paying with a Credit Card a 3% fee will be applied to the total.