



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

SAKU TUNA TIRADITO
Aji Amarillo, choclo, serrano, red
onion \$29

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

VEGAN FUNGI TACOS
Tempura forest mushrooms, vegan kimchi,
Pickle red onion, avocado aioli \$15

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

MUSSELS
Spanish chorizo, saffron & white wine
broth \$28

BEEF TENDERLOIN
CARPACCIO
Ancho chile & coffee dried rub, parmesan,
baby arugula & pepper salad \$25

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

SALADS

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

CAESAR
[Serves 2 guests, prepared table side]
Classic Caesar salad \$28

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

BURRATA
Merlot poach pear, burrata, spring
mix, red wine vinaigrette, balsamic
glaze \$15

PRIME CUTS

40OZ FRENCH LONG BONE
RIBEYE
[Serves 2-3 guests]
Chimichurri butter \$180

14OZ RIBEYE \$58

14OZ CENTER CUT
NEW YORK STRIP \$50

7OZ FILET MIGNON \$49

Add on Crownings

Lobster Tail \$32

Oscar Style \$22

Diver Scallops \$32

Jumbo Shrimp \$34

Sauces

Peppercorn \$3

Béarnaise \$3

Miso brown butter \$3

Rosemary Au Jus \$3

SURF

- MISO GLAZED CHILEAN
SEA BASS

Forbidden rice & baby bok choy \$62
- PAN SEARED
ATLANTIC SALMON

Coconut farro, carrot &
cardamom yogurt \$35
- DIVER SCALLOPS

Porcini mushroom crusted, corn,
cilantro mojo sauce \$45
- CIOPPINO

Scallops, Sea Bass, shrimp, mussels,
fennel, tomato broth \$60

SIDES

- HONEY ROASTED TRI
CARROTS \$11
- WILTED SPINACH \$12
- CRAB MAC&CHEESE \$16
- ASPARAGUS WITH BÉARNAISE \$12
- ROASTED FOREST
MUSHROOMS \$14
- DAUPHINOISE POTATOES \$14
- YUKON GOLD WHIPPED
POTATO \$11

TURF

- BEEF SHORT RIBS

Honey glaze carrot, Yukon purée,
demi-glace \$45
- NEW ZEALAND LAMB CHOPS

Rosemary & mango chutney \$46
- VOLCANO ACHIOTE PORK
HIND SHANK

Cuatro chiles salsa, black bean purée,
corn purée, xnipek onion \$42
- BISON BURGER

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

AIR

- CHICKEN ROULADE

Wild mushroom, spinach, prosciutto
roulade, madeira sauce \$36
- DUCK TWO WAYS

Tea-brined duck breast, confit duck
leg, fondant potato, baby bok choy \$45

