



RESTAURANT WEEK

\$50

APPETIZER

Choice of:

DAILY FRESH OYSTERS

cucumber mignonette |
spicy cocktail sauce

SHRIMP COCKTAIL

spicy cocktail sauce | mustard aioli

SALTWATER SALAD

little gems | oak lettuce | frisee |
pickle red onions | herbs | crostini bread

WAGYU STEAK TARTARE + 3

jalapeno jelly | quail egg | parmesan tuile

DESSERT

Chocolate Mousse

Cake Deconstructed

Canoli Mango Cake

ENTREE

LOBSTER RAVIOLI

creamy vodka sauce | touch of pesto

BIG EYE TUNA

pistachio crusted | caponata |
grilled polenta | mint sauce

NEW YORK SIRLOIN 16 OZ

SALMON FILET

creamy ginger mashed potatoes |
radish yogurt sauce | tuille

ADDITIONS

Scallops +\$12

Baja Prawns \$12

Truffle +\$10

SIDES

GRILLED ASPARAGUS 13

ROASTED BRUSSELS SPROUTS 10

WILD MUSHROOMS & SHISHITO PEPPERS 12

BUTTER WHIPPED POTATO 10

HAND CUT FRIES 10