



DINNER \$60 per person

excluding tax, gratuity & supplemental fee

STARTER

choice of:

Lobster Bisque

butter-poached lobster, brioche croutons

Iceberg Wedge

heirloom cherry tomatoes, red onion, blue cheese, crisp bacon, blue cheese dressing, balsamic reduction drizzle gf

ENTRÉE

choice of:

Miso Glazed "New York Style" Eggplant

tempura yams, grilled shiitake mushrooms, soba noodles, sesame seeds, fresno chilis, scallions, gochujang aioli, vietnamese dipping sauce v

Chicken "Under a Brick"

fingerling potatoes, asparagus, saffron cream

Shrimp Linguini

sautéed jumbo prawns, fresh linguini, heirloom roasted tomatoes, garlic, shallots, fine herbs, parmesan reggiano, lemon-caper beurre blanc

10oz Prime New York

asparagus, mashed potatoes, cognac-peppercorn sauce gf

DESSERT

choice of:

Flourless Chocolate Cake

raspberry coulis, fresh blackberries gf*

Key Lime Tart

raspberries, mint sprigs

Vanilla Crème Brulée

mission figs, candied ginger gf

gf = gluten free v = vegetarian gf*= can be prepared gluten free upon request This discounted menu cannot be combined with any other coupon or discount.

A 5% supplemental fee will be added to all Guest checks to help offset rising costs. You may request to have this removed should you choose.