



Restaurant week \$55

STARTERS

choise of

Crab Cake

Wedge Salad

spiced pepitas, pickled red onions,
lardons, cotija, tomato, blue cheese dressing.

3 Beef Empanadas

crema, cotija, pico de gallo

Lobster bisque Soup

MAIN COURSE

choise of

8 Oz Filet Mignon

Maroccan Chicken

chicken breast, sweet potato, mushroom,
salsa harissa

Lamb Chops

Mashed potatoes, pomegranate chimichurri
sauce

Wild Salmon

mashed potatoes, broccolini, passion fruit
sauce

Carbonara Pasta

crispy guanciale, egg yolk, creamy percorino
sauce.

DRY-AGED STEAKS

22 oz Ribe-eye +15

T- bone Steak +20

22 Oz Tomahawk +25

Aged for 30 days to intensify flavor and tenderness, this premium cut delivers a rich, nutty, and beef-forward taste with a buttery texture that melts in your mouth. Grilled to perfection and finished with sea salt.

SIDES+ SAUCES

Asparagus	10
Wild Mushrooms	10
Mashed Potato	10
Twice Baked Potato	13
Wild mushroom Sauce	10
Chimichurri Sauce	10
Red Wine Sauce	13

DESSERTS

choise of

Lemoncello Cake

Chocolate mousse

NY Cheese Cake

GF Tart

