

CHEF'S FEATURES

APPETIZERS

LOBSTER ESCARGOT 21
grilled crostini, herb butter

SALMON BURNT ENDS 17
korean bbq sauce, napa slaw

ENTREES

WAGYU TENDERLOIN OSCAR 6oz* 49
sliced tenderloin, asparagus, lump crab, bearnaise

SCALLOPS 45
lobster risotto, black pepper port wine reduction

BRONZED REDFISH 34
creole relish, haricot verts

EUROPEAN BRANZINO 38 MAURITIUS ISLAND REDFISH 34
simply seared, seasonal vegetables,
choice of lemon butter sauce or soy vinaigrette