

STARTER

GRILLED SHRIMP COCKTAIL GF

COCKTAIL SAUCE, FENNEL, CITRUS VINAIGRETTE

CHICORY AND FENNEL GF

CHICKORY GREENS, STRAWBERRIES, PUMPKIN PUREE AND BRANDY ROASTED WALNUTS

FRITTO MISTO

SEASONED FRIED CALAMARI AND SHRIMP SERVED WITH SAN MARZANO SAUCE



MAINS

BRANZINO GF

MILD RED PEPPER REMOULADE, CRAB STUFFED POTATOES AND PIQUILLO SUCCOTASH

ALASKAN SALMON GF

CREAM CORN CASSEROLE, ASPARAGUS AND LEMONGRASS BEURRE BLANC

PRIME SIRLOIN GF

BROCCOLINI, GARLIC BUTTER AND HAND CUT GARLIC POTATOES

FORBIDDEN RICE GF/V

SEASONAL VEGETABLES AND COCONUT-CHILE VINAIGRETTE

DESSERT

BLACK FOREST CAKE

GERMAN CHOCOLATE MOUSE, CHERRY COCOA SPONGE WITH A CHERRY MERINGUE

SORBET GF

KEY LIME AND RASBERRY

If You Have Any Concerns Regarding Food Allergies, Please Alert Your Server Prior To Ordering

A 20% gratuity will be added to parties of 6 or more. Prices are subject to applicable sales tax.

*Item may be raw or may be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.