

# Menu



## BYOB

### STARTERS

#### AHI TUNA CRUDO

peach gastrique, cucumber, frisée-herb salad

18

#### SHORT RIB EGG ROLL

onion confit, wild mushroom, tomato jam

14

#### CHARRED PULPO

arugula, pickled fennel, cherry tomatoes,  
crispy garlic, lemon

17

#### GRILLED WATERMELON & BURRATA

jersey peaches, mint coulis

14

#### SEASONAL BEET SALAD

herb goat, arugula, basil emulsion

14

### ADDITIONS

LOBSTER MAC & CHEESE 18

PARMESAN TRUFFLE FINGERLING 12

SAUTEED SPINACH WITH SEARED  
CHILI & GARLIC 10

BRUSSEL SPROUTS &  
SMOKED BACON LARDONS 12

GARLIC MASHED POTATOES 10

### MAINS

#### SEARED DIVER SCALLOPS

shrimp risotto, garlic fondue, crab bruschetta

34

#### CHATEAUBRIAND

braised cipollini onions, baby portobello,  
merlot reduction, parmesan truffle fingerling

36

#### SEARED HALIBUT

pea puree, braised fennel,  
tomato + asparagus salad

34

#### SHORT RIB

wild mushroom risotto, gorgonzola fondue

34

#### LOBSTER RAVIOLI

charred prawns, brandy cream

32

#### GRILLED CENTER CUT SWORDFISH

citrus marinade

black bean, corn + tomato lime salsa

32

Ask About Our  
Dessert Selections

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.