

Table Starters

LOBSTER TACO	21
chili butter poached lobster meat, basil guacamole, pineapple pico, salsa verde, spicy popcorn	
WAGYU MEATBALLS	19
sunday sauce, creamy polenta, stracciatella cheese	
CRISPY BRUSSELS	14
bacon, apple, goat cheese, chipotle blackberry vinaigrette	
CRABCAKE SPRING ROLLS	20
smokey aioli, pineapple salsa, sesame ginger sauce	
CLAMS CASINO	18
whole baked clams, bacon, peppers, garlic butter, parmesan herb panko crumble	
TUNA TARTARE *	19
spicy sushi grade tuna, avocado, truffle soy glaze, toasted sesame, mango, wonton chips	
STICKY WINGS	17
thai bbq glaze, house pickled cucumbers, cherry peppers, sesame	
FRIED CALAMARI	19
flash fried, zesty marinara, lemon aioli	
EXOTIC MUSHROOM RAVIOLI	16/27
brown butter-asiago cream, blistered grape tomatoes, basil, porcini glaze	

Soups & Salads

LOBSTER BISQUE	16.5
sherry, cream, herbed puff pastry cracker	
FRENCH ONION SOUP	12.5
three onion blend, gruyere gratin	
CAESAR	15
romaine, parmesan snow, focaccia croutons, classic caesar dressing	
GOAT CHEESE SALAD	15.5
mixed baby greens, dried cranberries, fresh strawberries, brown sugar glazed walnuts, raspberry vinaigrette	
ROASTED BEET SALAD	16
frisee, orange supremes, candied pistachios, feta, basil, radish, honey citrus vinaigrette	
WARM BURRATA SALAD	19
marinated tomato, candied figs, romesco, truffle balsamic, asiago croustade, prosciutto chip	

**TO ANY SALAD ADD
SIMPLY GRILLED**

chicken **9** | salmon or tuna **14** | steak **15** | shrimp **14**

Mains

ORGANIC ROAST CHICKEN	32
boneless roast half chicken, apricot glaze, crushed herbs, mushroom risotto, torched broccoli	
NEW ZEALAND RACK OF LAMB	46
pistachio crusted, port wine reduction, cauliflower mash	
CHICKEN BRUSCHETTA	30
crispy or grilled breast, fresh mozzarella- tomato-red onion pico, basil, balsamic glaze, potato croquette	
BOURBON PEACH GLAZED PORK CHOP	36
"centre" cut tomahawk chop, charred peaches, sweet potato puree, bacon-brussels	
ATLANTIC SALMON	37
honey soy butter lacquer, shrimp fried rice, sesame, crushed cashews	
ICELANDIC SEABASS	46
lobster potatoes, pinot noir butter, grilled asparagus	
BEEF SHORT RIB	37
braised in red wine demi glaze, creamy mashers, baby spinach, fried onions	
MAFALDINE AL RAGU	28
fresh "wavy edge" ribbon pasta, twelve hour braised ragu of beef and pork, whipped basil ricotta	
SPICY LOBSTER LUMACHÉ	35
fresh "bent" elbow rigatoni, lobster meat, gulf shrimp, tomato-vodka-cream, cherry peppers	

RIB EYE STEAK 16OZ 58
mashed potatoes, asparagus, house steak sauce

FILET MIGNON 10OZ. 58
potato croquette, buttered spinach, au poivre

STEAK FRITES 47
soy-pineapple marinated skirt steak
crispy fries, charred broccoli

TO ANY STEAK ADD 4oz lobster tail 22

PRIME RIB
FRIDAY - SUNDAY | while supplies last
16OZ 58 / 20OZ 68
includes mashed potatoes chef's vegetable

Sides

ASPARAGUS	12	LOBSTER POTATOES	22
grilled, sea salt		GRATIN *	
PORTOBELLO RISOTTO	14	SEA SALT FRIES	9
scampi herb butter		SWEET POTATO PUREE	10
BABY SPINACH	10	maple butter	
garlic butter		POTATO CROQUETTE	9
CHARRED BROCCOLI	10	MASHED CAULIFLOWER	9
garlic e.v.o.o.		roasted garlic butter	