

## Table Starters

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

## Soups & Salads

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

<b>ORGANIC ROAST CHICKEN</b>	<b>32</b>
boneless roast half chicken, apricot glaze, crushed herbs, mushroom risotto, torched broccoli	
<b>NEW ZEALAND RACK OF LAMB</b>	<b>46</b>
pistachio crusted, port wine reduction, cauliflower mash	
<b>CHICKEN BRUSCHETTA</b>	<b>30</b>
crispy or grilled breast, fresh mozzarella- tomato-red onion pico, basil, balsamic glaze, potato croquette	
<b>BOURBON PEACH GLAZED PORK CHOP</b>	<b>36</b>
"centre" cut tomahawk chop, charred peaches, sweet potato puree, bacon-brussels	
<b>ATLANTIC SALMON</b>	<b>37</b>
honey soy butter lacquer, shrimp fried rice, sesame, crushed cashews	
<b>ICELANDIC SEABASS</b>	<b>46</b>
lobster potatoes, pinot noir butter, grilled asparagus	
<b>BEEF SHORT RIB</b>	<b>37</b>
braised in red wine demi glaze, creamy mashers, baby spinach, fried onions	
<b>MAFALDINE AL RAGU</b>	<b>29</b>
fresh "wavy edge" ribbon pasta, twelve hour braised ragu of beef and pork, whipped basil ricotta	
<b>SPICY LOBSTER LUMACHÉ</b>	<b>39</b>
fresh "bent" elbow rigatoni, lobster meat, tomato-vodka-cream, cherry peppers	

**RIB EYE STEAK 16OZ 58 / 20OZ 68**  
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

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