



## FROM THE LAND

### **FULL RACK OF NEW ZEALAND LAMB 44**

Served with fresh English Mint

### **FILET MIGNON AU POIVRE 44**

8oz Black Angus Filet presented with reduced cognac, heavy cream & peppercorn sauce

### **TOURNEDOS ROSSINI 46**

Twin 4 oz Black Angus medallions of beef, topped with foie gras, truffles, and Madeira demi-glace sauce

### **FRENCHED VEAL CHOP 54**

14oz Charbroiled veal chop topped with a mushroom bordelaise sauce

### **MAPLE LEAF FARMS' CRISPY DUCK 36**

Roasted half duck and raspberry sauce

## FROM THE SEA

### **CHEF'S CATCH OF THE DAY (MKT PRICE)**

### **CHILEAN MISO SEA BASS 44**

Served with a ginger butter sauce

### **LOBSTER TAIL 44**

9 oz. Cold water tail served with drawn butter

### **SCALLOPS ROCKEFELLER 33**

Large scallops served with sauteed spinach and rockefeller sauce

### **TWIN CRAB CAKE DINNER 33**

Twin 4 oz crab cakes topped with dill aioli sauce

### **BRANZINO WITH CAPER BUTTER 36**

Pan seared Mediterranean sea bass served in a rich caper & butter sauce

### **SURF & TURF 44**

Scallops & 4 oz Black Angus filet served with sauce au poivre and candied peppercorn bacon

All entrées served with chef's accoutrements: to include the chef's choice of seasonal fresh vegetables & starch of the day. \*Split plate charge 10 (full serving of vegetables).

"Please no split checks on groups of 6 or more..."

