



FROM THE LAND

* FULL RACK OF NEW ZEALAND LAMB 48

Served with Fresh English Mint

FILET MIGNON AU POIVRE 48

8oz Black Angus Filet Presented with Reduced Cognac, Heavy Cream & Peppercorn Sauce

* Tournedos Rossini 52

8oz Black Angus Filet, Topped with Foie Gras, Truffles, and Madeira Demi-Grace

MAPLE LEAF FARMS' CRISPY DUCK 40

Roasted Half Duck and Raspberry Sauce

PROSCIUTTO AIRLINE CHICKEN BREAST 34

Stuffed with Smoked Bacon, Swiss, Spinach, & Roasted Tomato, Delice Cheese Fondue

* 14oz PRIME NEW YORK STRIP 48

Grilled Asparagus & Wild Mushroom Demi-Grace

BEEF BOURGUIGNON 32

Traditional French Beef Stew in Rich Red Wine with Carrots, Mushrooms, Pearl Onions, & Pancetta

ROSEMARY BRAISED LAMB SHANK 44

Served with Fresh English Mint

FROM THE SEA

PAN SEARED BLACK GROUPE 42

Lobster Cream Sauce

CHILEAN MISO SEA BASS 48

Served with Ginger Butter Sauce

PAN SEARED JUMBO SCALLOPS 38

Jumbo Scallops Served with Sweet Pea, Cremini Mushroom & Roasted Corn Risotto

BRANZINO WITH CAPER BUTTER 42

Pan Seared Mediterranean Seabass Served in a Rich Caper Butter Sauce

ULTIMATE SHELL COMBO 64

Maine Lobster Tail, Jumbo Scallop, Tiger Shrimp, Crab Cake, & Maine Lobster Cream Sauce

* SURF & TURF 54

Scallops & 6oz Black Angus Filet, Sauce Au Poivre. Upgrade to Lobster Tail +15

MEDITERRANEAN SHRIMP SCAMPI 36

Mediterranean Shrimp Scampi, 6 Tiger Shrimp, Piquante Peppers, Capers, Artichoke Hearts Tossed with Fettuccine Pasta

* TUNA TATAKI 38

8oz Yellow Fin Tuna Sliced, Cold Udon Noodle Salad, Crispy Wonton Bowl, Yum Yum Sauce, Kabayaki Sauce

* ARCTIC BLACKENED SALMON 34

Pancetta, Pearl Onions, Sweet Corn, & Peas, Tossed with Fettuccine and Chevre Dill Cream Sauce

LOBSTER TAIL 48

8oz Lobster Tail, Drawn Butter

EXTRA SIDES TO SHARE

SWEET PEA & CORN RISOTTO 14

CHÈVRE & DILL FETTUCCINE 12

GRILLED WHITE TRUFFLE & SEA SALT ASPARAGUS 15

PARMESAN & TRUFFLE STEAK FRIES 14

THREE CHEESE AU GRATIN POTATOES 14

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..."

Consumer Advisory: Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of containing a food-borne illness - especially if you have certain medical conditions. Section 3-603.11, 2001 FDA Food Code.