

CHAR GRILLED WAKAME OCTOPUS

japanese seaweed, avocado, surimi crab meat, red onion, pickled cucumber, spicy aioli

PAN SEARED SEA SCALLOPS

spanish chorizo, potato foam, smoked paprika

SPICY YELLOWFIN TUNA TARTARE

quacamole, sriracha aioli

CREAMY LOBSTER RISOTTO CROQUETTES

spanish chorizo, mozzarella, petit pois, kaffir lime "tapas" tartar sauce

PRETZEL CRUSTED FRIED CALAMARI

mustard scallion remoulade, spicy marinara

NEW ZEALAND MUSSELS

roasted red peppers, onions, cilantro, buttery meunière sauce

JUMBO SHRIMP COCKTAIL add \$4

horseradish, cocktail sauce

TRUFFLE MAC N' CHEESE

cheddar, bacon, mushrooms, pecorino

SOUTHWESTERN CHICKEN SPRING ROLLS

quacamole, salsa fresca

main

All steaks seasoned with our signature eight spice rub Served with heirloom baby carrots and cherry tomatoes Choice of one side dish

PRIME CUT 8 oz FILET MIGNON add \$4

CAST IRON PAN SEARED 14oz RIB EYE add \$5

WOOD GRILLED 14oz NEW YORK STRIP

add to your steak

both served with our signature champagne scampi sauce

GARLICKY SHRIMP add \$9

MARYLAND LUMP BLUE CRABMEAT add \$9

Loaded Mashed Yukon Potatoes white vermont cheddar, bacon, scallions

Natural Sea Salt French Fries

Truffle Parmesan French Fries add \$3

Maine Lobster Mac N' Cheese add \$4

Roasted Brussel Sprouts
bacon, onions, bourbon braised apple

French Butter Poached Asparagus

Char Grilled Seasonal Vegetables

CHAR GRILLED BRANZINO - zaffron cauliflower risotto, tomato & fennel jam, roasted caulifl ower, petit pois crème

POACHED NOVA SCOTIA HALIBUT - pan roasted marble potatoes, oyster mushrooms, gremolata pesto, fried enoki mushrooms, smoky roasted red pepper sauce

SEA FOOD RISOTTO - organic heirloom "black rice", lobster, shrimp, sea scallops, octopus, atlantic cod, sweety drop peppers

BRAISED COLORADO SHORT RIB - truffl e parmesan potato wedges, barbacoa glaze, roasted zucchini-baby carrot-onion melange, romesco brava salsa

FRENCH CUT CHICKEN - buttenut squash bacon hash, garlic green beans, cremini mushrooms, velouté crème sauce