

Happy New Year 2021

to start

SPICY YELLOWFIN TUNA TARTARE - guacamole, sriracha

CREAMY LOBSTER RISOTTO CROQUETTES - spanish chorizo, mozzarella, petit pois, kaffir lime “tapas” tartar sauce

PRETZEL CRUSTED FRIED CALAMARI - mustard scallion remoulade, spicy marinara

PAN SEARED SEA SCALLOPS - spanish chorizo, potato foam, smoked paprika, salsa verde

SHORT RIB BRUSCHETTA - bacon jam, ricotta salata, poached pear, blackberry crème

SOUTHWESTERN CHICKEN SPRING ROLLS - queso fresco, salsa verde, pico de gallo

BURRATA & HEIRLOOM TOMATO SALAD - arugula, medjool dates, onions, basil, elephant garlic chips

main

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

WOOD GRILLED 14oz NEW YORK STRIP

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

PRIME CUT FILET MIGNON 8 oz add \$4

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

Gemelli Lobster Mac N' Cheese add \$2

Char Grilled Seasonal Vegetables

Natural Sea Salt French Fries

Truffle Parmesan French Fries add \$2

Roasted Brussel Sprouts
bacon, onions, bourbon braised apple

BRAISED COLORADO SHORT RIB - truffle parmesan potato wedges, barbacoa glaze, roasted zucchini-baby carrot-onion melange, romesco

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

ATLANTIC BAKKAFROST SALMON - warm napa cabbage kimchee slaw, baby carrots, tempura zucchini-squash, brown butter sauce

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

SEAFOOD RISOTTO - organic heirloom “black rice”, lobster, shrimp, sea scallops, octopus, atlantic cod, sweet drop peppers