



EARLY BIRD MENU

Available only from opening through 5:30 pm daily

\$85 Per Person

FIRST COURSE

(CHOICE OF)

CAESAR SALAD

17TH CENTURY ONION SOUP

MAIN COURSE

(CHOICE OF)

80Z FILET MIGNON

PAN SEARED SCOTTISH SALMON

100Z JIDORI ROASTED CHICKEN

SIDES

(SERVED FAMILY STYLE)

ASPARAGUS

MAC & CHEESE

YUKON GOLD POTATO PURÉE

DESSERT

UPSIDE DOWN STRAWBERRY SHORTCAKE CHEESECAKE

Strawberry Sponge Cake, Quenelle Chantilly, Fresh Strawberries

Prices do not include tax and gratuity.







\$115 Per Person

FIRST COURSE

(CHOICE OF)

COCONUT SHRIMP

CAESAR SALAD

MAIN COURSE

(CHOICE OF)

PAN SEARED SCOTTISH SALMON

80Z FILET MIGNON

16OZ BONELESS RIBEYE

100Z JIDORI ROASTED CHICKEN

SIDES

(SERVED FAMILY STYLE)

YUKON GOLD POTATO PURÉE

ASPARAGUS

SEASONAL MUSHROOMS

DESSERT

UPSIDE DOWN STRAWBERRY SHORTCAKE CHEESECAKE

Strawberry Sponge Cake, Quenelle Chantilly, Fresh Strawberries

Prices do not include tax and gratuity.







\$130 Per Person

FIRST COURSE

(CHOICE OF)

THE CHOPPED SALAD

CAESAR SALAD

LOBSTER BISQUE

MAIN COURSE

(CHOICE OF)

PAN SEARED SCOTTISH SALMON

80Z FILET MIGNON

16OZ BONELESS RIBEYE

100Z JIDORI ROASTED CHICKEN

SIDES

(SERVED FAMILY STYLE)

YUKON GOLD POTATO PURÉE

ASPARAGUS

SEASONAL MUSHROOMS

DESSERT

UPSIDE DOWN STRAWBERRY SHORTCAKE CHEESECAKE

Strawberry Sponge Cake, Quenelle Chantilly, Fresh Strawberries

Prices do not include tax and gratuity.







\$150 Per Person

FIRST COURSE

(CHOICE OF)

SHRIMP COCKTAIL

17TH CENTURY ONION SOUP

CRAB CAKE

MAIN COURSE

(CHOICE OF)

SEARED DIVER SCALLOPS

100Z FILET MIGNON

16OZ BONELESS RIBEYE

18OZ DRY-AGED BONE-IN PRIME NEW YORK STRIP

100Z JIDORI ROASTED CHICKEN

SIDES

(SERVED FAMILY STYLE)

SEASONAL MUSHROOMS

ASPARAGUS

TRUFFLE POTATO PURÉE

POTATO GRATIN

MAC & CHEESE

DESSERT

UPSIDE DOWN STRAWBERRY SHORTCAKE CHEESECAKE

Strawberry Sponge Cake, Quenelle Chantilly, Fresh Strawberries

Prices do not include tax and gratuity.







\$175 Per Person

FIRST COURSE

THE CADILLAC

SECOND COURSE

CRAB CAKE THE CHOPPED SALAD

LOBSTER BISQUE

MAIN COURSE

(CHOICE OF)

SEARED DIVER SCALLOPS 18OZ DRY-AGED BONE-IN PRIME NEW YORK STRIP

100Z FILET MIGNON

200Z DRY-AGED BONE-IN RIBEYE

SIDES

(SERVED FAMILY STYLE)

POTATO GRATIN TRUFFLE POTATO PURÉE

ASPARAGUS MAC & CHEESE

DESSERT

UPSIDE DOWN STRAWBERRY SHORTCAKE CHEESECAKE

Strawberry Sponge Cake, Quenelle Chantilly, Fresh Strawberries

Prices do not include tax and gratuity.







\$205 Per Person

FIRST COURSE

(SERVED FAMILY STYLE)

PREMIUM SEAFOOD TOWER

SECOND COURSE

CRAB CAKE THE CHOPPED SALAD

LOBSTER BISQUE

MAIN COURSE

(CHOICE OF)

SEARED DIVER SCALLOPS 100Z FILET MIGNON

12OZ LOBSTER TAIL 10OZ JIDORI ROASTED CHICKEN

200Z DRY-AGED BONE-IN RIBEYE

SIDES

(SERVED FAMILY STYLE)

POTATO GRATIN LOBSTER MAC & CHEESE

ASPARAGUS TRUFFLE PARMESAN FRIES

TRUFFLE POTATO PURÉE

DESSERT

UPSIDE DOWN STRAWBERRY SHORTCAKE CHEESECAKE

Strawberry Sponge Cake, Quenelle Chantilly, Fresh Strawberries

Prices do not include tax and gratuity.







MENU ENHANCEMENTS

ADDITIONAL COST PER PERSON + THE MENU COST

PER ADDITIONAL ITEM:

HOUSE MADE SAUCE FLIGHTS +\$6
Béarnaise, Bordelaise, Peppercorn, Creamy Horseradish
SHRIMP SCAMPI ADD TO ANY STEAK +\$34
100Z LOBSTER TAIL ADD TO ANY STEAK +\$65
KING CRAB LEG ADD TO ANY STEAK +\$55
SEARED FOIE GRAS ADD TO ANY STEAK +\$25
TRUFFLE BUTTER ADD TO ANY STEAK +\$9

ADDITIONAL ONE EXTRA ENTRÉE:

100Z FILET +\$10

PAN SEARED DIVER SCALLOPS (2PCS) +\$20

180Z BONE-IN NEW YORK STRIP +\$15

360Z BONE- IN PORTERHOUSE +\$145

ADDITIONAL ENHANCEMENTS:

SEAFOOD PLATTER (SERVED AS A FIRST COURSE UPON ARRIVAL) +\$65 PER PERSON

BOTTLED WATER \$10 PER PERSON, Á LA CARTE

FIJI WATER, ACQUA PANNA NATURAL SPRING WATER OR S.PELLEGRINO SPARKLING WATER

Prices do not include tax and gratuity.

