

Drinks

French Martini ♥16

Chocolate Martini ♥16

Love Potion No 9 ♥16

Raspberry Moscato cocktail ♥12

Soup & Salads

CRAB BISQUE ♥15

SOUP DU JOUR ♥15

MIXED GREENS SALAD ♥ 13
miso vinaigrette GF

BURRATA ♥ 16
fresh strawberries, red onion, baby arugula, almonds,
olive oil, balsamic glaze GF

CAESAR SALAD ♥15
focaccia croutons

ROASTED BEET SALAD ♥15
arugula, goat cheese, pickled onions, almonds,
honey, red wine, olive oil GF

Starters

6 OYSTERS ON THE HALF SHELL ♥ 19
passion fruit mignonette GF

CRAB STUFFED SHRIMP ♥ 23
corn salsa, cherry tomatoes, lemon beurre

TUNA TARTARE ♥22
ginger soy, wasabi aioli, avocado, fried wonton

LOLLIPOP LAMB CHOPS ♥22
balsamic glaze, arugula GF

WILD SHRIMP COCKTAIL ♥20
traditional cocktail sauce GF

CHEESE BOARD ♥22
fig jam, prosciutto, fruit

Entrees

ROASTED MUSHROOM RISOTTO ♥ 32
black truffle, mascarpone, grana padano GF

GRILLED VEAL CHOP ♥ 48
baked potato, broccolini, roasted garlic demi

CRAB CAKES ♥ 45
roasted fingerling potatoes,
lemon garlic asparagus, tartar sauce

8 OZ GRASS-FED FILET MIGNON ♥ 48
au gratin potatoes, creamed spinach, chianti demi GF

WILD HALIBUT ♥ 48
zucchini noodles, mustard lemon sauce

LOBSTER RAVIOLI ♥ 40
spinach, cherry tomatoes, sherry cream sauce

ROASTED GRIGGSTOWN CHICKEN ♥ 36
artichokes, potatoes, carrots, black truffle GF

CHATEAUBRIAND ALA OSCAR FOR TWO ♥ 98
beef tenderloin, lump crabmeat, mashed potatoes,
grilled asparagus, bernaïse sauce GF

Desserts

Chocolate Tres Leche ♥ 12
milk chocolate sauce, chocolate velvet dust

Raspberry Pistachio Tart ♥ 12
pistachio cream, raspberry confit in a
buttery sweet sable crust TN

Boubon Pecan & Caramel ♥ 12
bourbon pecan tart,
caramel whipped cream, salted caramel gelato

Dark Chocolate Flourless Cake ♥ 13
chocolate flourless cake, dark chocolate ganache,
whipped cream, seasonal berries

Cinna-Cheesecake ♥ 12
cinnamon swirl cheesecake , graham cracker crust,
cinnamon-vanilla sauce whipped cream

♥ Surprise & Delight ♥
complimentary chocolate covered strawberries