

# APPETIZERS

Crab Cocktail, Avocado Mousse, Roasted Salsa (Extra pc 38)	118
Melted Cheese, Mexican Chorizo, Toasted Bread	108
Oysters Selection, Served it as Grilled, Baked and Fresh (2each)	198
Grilled Pork Sausage, Coleslaw, Chimichurri	88
Beef Tartare, Green Apple, Celery, Reduced Balsamic	138
Fried Calamari, Saffron Aioli	98
Corn Bread, Chili, Agave Honey	98

# SALADS & SOUP

Grilled Caesar, Atlantic Prawns, Corn Crutons	128
House Salad, Caramelized Pecan Nuts	88
Citrus Fruits, Onion, Goat Cheese, Honey Dressing	98
Iceberg Wedge, Blue Cheese, Bacon	98
Soup ( Ask for today's version )	58

# BEEF

## BONELESS

Ribeye	14oz	388
NY Strip	12oz	298
	14oz	348
Filet	8oz	318
	12oz	388
Skirt	10oz	298
Surf and Turf		98
(Add ½ Grilled Lobster Tail)		

## BONE IN

Tomahawk	Price by oz	18/oz
(ask your server for more details)		
Sirloin	24oz	598
Short Ribs	30oz	598
(24hrs slow cooked)		

# OTHER MEATS

Lamb Rump Mint, Rosemary	14oz	298
Whole Spring Chicken	14oz	248
Scottish Salmon Tequila Marinade	10oz	238
Pork Chop Smoked BBQ Sauce	16oz	318
Grilled Lobster Tail Herb Butter, Mache Salad		248



# SAUCES ( choice of 1 sauce per steak )

Herb Butter	Chimichurri
Blue Cheese	Mushroom
Chipotle BBQ	Truffle Hollandaise
Green Peppercorn	



# SIDES

Brussels Sprouts, Chorizo, Maple Syrup	48	House Green Side Salad	48
Mac'N Cheese, Bacon, Onion	48	Fired Roasted Corn, Parpika Butter, Parmesan	48
Mash Potato, Black Truffle Sour Cream	48	Grilled Baby Asparagus	58
Spiced Thin Fries	48	Creamed Parmesan Spinach	58