STARTERS

Oysters on the Half Shell  6 / 188  12 / 378
Seafood Platter  Small  289  Large  488
Oysters, Mussels, Crab Salad, Squid, Shrimp
Bone Marrow, Parsley and garlic butter, toasted seed bread  158
Beef tartare, Home Made jalapeño pickle, onion marmalade, Egg and honey mustard  168
Steamed mussels, roasted leeks with white wine and parsley butter  158
Slow cooked pork belly, Apple puree and White truffle oil  178
New york sashimi, fresh Hamachi, strawberry chutney, balsamic vinegar and coriander  188
Mint Jalapeño Kale Salad, Toasted Bread Crumbs and Parmesan Cheese  128
Classic Caesar Salad, Chopped Romaine, Grated Parmesan and Garlic Croutons  118
Tomato salad, organic tomato, buffalo mozzarella and honey balsamic dreeseing (V)  138
Soup of the Day (V)  88
Add Chicken  38

10% service charge
OFF THE GRILL

All Steaks are 100% USDA Black Angus Beef

10 OZ Beef Filet 348
12 oz New York Strip 378
12 oz USDA Ribeye 388
12 oz Hanger steak 328
45 oz Tomahawk 1198
12 oz American Pork Chop 178
New Zealand Lamb Chops 288
24 oz American Grill Mix (Fillet, New York Strip, Ribeye) 778

SAUCES

Black Peppercorn / Chimichurri / Cafe de Paris Butter
Chianti Mustard / Truffle Butter

10% service charge
ENTREE

Roasted Organic Chicken, Family Style, Whole 368 with grilled seasonal vegetables Half 188

Sous vide butter salmon with cauliflower and almond puree, grilled asparagus and lemon sauce 328

Pan Fried Black Cod with Clams and Cherry Tomato Sauce 298

The American Burger, Cheddar Cheese, Brioche Bun, Bacon and Tartar Sauce 178

Impossible Burger Lettuce, Tomato, Onion, Pickles, Cheddar Cheese and Tartar Sauce 168

Home made Malfatti, Spinach, ricotta and mushroom truffle sauce (V) 228

48 hrs slow cooked short ribs with potato emulsion and rosemary sauce 298

Classic Spaghetti with meat ball and tomato sauce 188

Carrot and Italian parsley butter risotto(V) 178

10% service charge
SIDES

Potato Puree  58
Mac and Cheese  88
Wild Mushrooms  78
Broccoli with Chili and Butter  58
Grilled Asparagus  78
French Fries  58
Black Truffle Fries  78
Sweet Potato Fries with Cajun Seasoning  68
Creamed Spinach Gratin  78
## DESSERT

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td>Oreo Caramel Cheesecake with Chocolate Sauce</td>
<td>78</td>
</tr>
<tr>
<td>Frozen Key Lime Pie with Raspberry Sauce and Lime Zest</td>
<td>78</td>
</tr>
<tr>
<td>Orange and Chocolate Cake with Orange and Hazelnut Sauce</td>
<td>88</td>
</tr>
<tr>
<td>Classic American Brownie with Caramel Sauce and Chocolate Ice Cream</td>
<td>78</td>
</tr>
<tr>
<td>Lava Cake with Mixed Berries and Vanilla Ice Cream</td>
<td>88</td>
</tr>
<tr>
<td>Chocolate and Vanilla Ice Cream</td>
<td>68</td>
</tr>
</tbody>
</table>

10% service charge