

DINNER

APPETIZER

Black Tiger Prawn and Papaya Salpicon
mustard seed aioli

Hand-Cut Beef Filet Tartare *
plancha sear, fried quail egg, smoky dressing,
crispy polenta sticks

**Mediterranean-Style Spiny Lobster Cake,
Tarragon Foam**
cured olives, grilled asparagus

**Seared Jumbo Sea Scallops, Salmon Caviar, Hert
Beurre Blanc ***
wiltd fennel and leeks

SALAD/SOUPS

Shrimp and Pancetta Bisque
chickpea croutons

Black and Blue Onion Soup
fresh thyme, jack daniels, roquefort crust

The Grill Salad, Grape-Balsamic Dressing
mesclun greens, roasted bell peppers, avocado

Marinated Goat Cheese and Tomato Salad
baby spinach, beets, basil vinaigrette

SEAFOOD

Mussel and Smoked Sausage Pot
white wine, shallots, garlic-parmesan pull-apart
bread

**Chilean Sea Bass and Brioche-Breaded King
Prawns ***
leek and mushroom ragout, champagne
mousseline

**Grilled Jumbo Prawns in Whiskey, Chili and Garlic
Marinade**
fried onion rice

Maine Lobster Tail 6-7oz | 170-200g
broiled with pepper butter or split and grilled with
garlic

CHOPS

Premium Beef Chop 16oz *
blackened with mushrooms and onions

**Madeira-Glazed Wisconsin Veal Chop 12oz | 340g

fines herbs

Double Lamb Chops 9oz | 255g *
rosemary essence

Porterhouse *
the best of filet and sirloin, grilled on the bone

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STEAKS

New York Strip *
traditional thick cut sirloin

Kansas City Strip *
traditional bone-in sirloin

Rib-Eye 14oz | 400g *
rich with heavy marbling

Filet Mignon 7oz | 200g *
classic, tender and delicate

Steakhouse "Surf & Turf" *
filet mignon 7oz/200g, maine lobster tail 6-7 oz,
served with drawn butter and your choice of sauce
and sides. please enjoy for an additional \$10 per
serving

SIDES

Loaded Baked Idaho Potato
sour cream, bacon, and chives

Garlic and Herb French Fries
garlic and parsley

Red Skin Mashed Potatoes
sour cream and chives