

LOBSTER POTSTICKERS English pea sprouts, soy reduction 18 ROASTED TOMATO HUMMUS WITH AVOCADO EMULSION V Baby carrot, asparagus, radish, flatbread 12 CRAB CROQUETTE Arugula, pimento sauce 22 HERB ROASTED BEEF BONE MARROW Focaccia crostini, brown butter gnocchi 16 SEARED AHI TUNA GF Cucumber carpaccio, micro leeks, ponzu, ginger wasabi fondant 20

STARTERS

FROM THE GRILL GF 6 OZ FILET MIGNON 36 9 OZ FILET MIGNON 48 14 OZ WAGYU BEEF NEW YORK STRIP 58 16 OZ PRIME RIB-EYE STEAK 52 8 OZ SALMON FILET 30 5 JUMBO SHRIMP KEBAB 32

SELECT YOUR SAUCE GF

Mushroom Demi Cognac Peppercorn Bordelaise Fresh Herb Butter

ADD-ONS

Crab Imperial	12
Boursin and Blue Cheese	6

SALAD & SOUP

CAESAR Baby red romaine, crispy bread bowl, parmesan fan, white anchovy, classic dressina 14 WEDGE GF Iceberg wedge, crispy pancetta, Bermuda onion, gorgonzola, tomato, house ranch 14 TUSCAN STYLE CAPRESE SALAD GF, V Heirloom tomato, Bermuda onion, buffalo burrata, fresh basil, tuscan olive oil 15 CHILLED WATERCRESS VICHYSSOISE GF With a chicken satay 10

SEAFOOD OFFERINGS

TARRAGON AND CHABLIS COLD POACHED SALMON FI	LET ^{GF}
Over Maine lobster salad	32
SEARED DAY BOAT SEA SCAL	LOPS G
Baby ratatouille, basil oil, bacon dust	40

CHEF SELECTIONS

GARDEN VEGETABLES GF, V, VG
Roasted brussels sprouts, cauliflower, baby carrot, mini peppers, mushroom, onion, parsnip mousse, gourfrette potatoes 22

PORK TENDERLOIN MILANESE

Breaded, pan seared and topped with an arugula, tomato, and onion salad 26

LANCASTER CHICKEN

Rosemary lemon roasted breast over Israeli toasted couscous, charred carrots, and tomato

28

SIDES

BAKED SMASHED BUTTER POTATO GF, V 8 TRUFFLE PARM FRIES V 8

ROASTED ASPARAGUS GF, V, VG 8 BROWN BUTTER BABY CARROTS GF, V 8

WILD MUSHROOMS WITH ONION & GARLIC BUTTER GF, V 10 BAKED POTATO GF, V, VG 9