

## Dinner Mains

### **PAN-SEARED & ROASTED SALMON WITH BABY ROOT VEGETABLES+ 32.**

scottish salmon, baby spinach, confit potatoes; softly herbed, lightly truffled velouté

### **CACCIUCCO – TUSCAN SEAFOOD STEW 30. | add a lobster tail 18.**

shrimp, mussels, clams, tuna, salmon, garlic crostini; spicy tomato sauce

### **EGYPTIAN-STYLE DUKKAH SHRIMP 30.**

ground pecans, coriander, cumin, pepper, fennel

red quinoa and eggplant timbale; ancho chile aioli and blood orange coulis drizzle

### **CHILEAN SEA BASS WITH LOBSTER AND MUSHROOMS 39.**

### **SEAFOOD VOL-AU-VENT 29. |with lobster meat 38.**

shrimp, scallops, crawfish, tuna, puff pastry triangles, asparagus; sherried lobster sauce

### **ALASKAN KING CRAB LEGS m.p.**

mashed potatoes, french fries or rice; haricots verts

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### **PAD THAI WITH SHRIMP 28. |without shrimp 17.**

slightly spicy with rice noodles, vegetables, ginger, sesame, peanuts, egg, cilantro

### **LINGUINI CON GAMBERI E MITILI 28.**

shrimp, mussels, sweet peppers, fresh tomatoes, white wine, garlic, parmigiano-reggiano

### **RIGATONI "AL MODO MIA" 23.**

sweet Italian sausage, cream, garlic, white wine, cognac, parmigiano-reggiano

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### **GRILLED FILET MIGNON WITH STEAK DIANE SAUCE+ 38. | add a lobster tail 18.**

cognac, mushrooms, shallots, mustard, pan juices; fingerling potatoes; asparagus

### **BONELESS PORK CHOPS WITH MUSTARD-CRUMB CRUST 24.**

merlot demi-glace; haricots verts; mashed potatoes

### **GRILLED SIX-BONE RACK OF LAMB+ 36.**

warm mediterranean salad (fingerling potatoes, chickpeas, arugula, pesto); charred tomatoes

### **BRAISED SHORT RIBS 29.**

red wine, vegetables, garlic; horseradish mashed potatoes; haricots verts

### **PARMESAN, PANKO & HERB CRUSTED CHICKEN WITH LEMON-SAGE SAUCE 28.**

creamy citrus sauce; asparagus; fingerling potatoes

### **"USDA PRIME" RIBEYE TAGLIATA DI MANZO+ 39. | add a lobster tail 18.**

grilled, seared and sliced; garlic & herb extra virgin olive oil; mashed potatoes, broccolini

### **"USDA PRIME" SHELL STEAK+ 38. | add a lobster tail 18.**

plain or marinated; mashed potatoes; haricots verts

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### **SPINACH AND MUSHROOM RISOTTO 14. / 21.**

### **SHRIMP, ASPARAGUS AND LEMON RISOTTO 18. / 27.**

### **QUINOA PRIMAVERA WITH ZUCCHINI "FETTUCCINE" 17.**

carrots, onion, pine nuts, mozzarella, cheddar; smoky roasted red pepper and sundried tomato sauce

### **ASIAN VEGETABLE STIR-FRY 16.**

broccolini, sweet peppers, asparagus, green beans, carrots, red onion, lotus root, rice; dressed with sake-ginger-sesame teriyaki and sprinkled with sesame seeds

+ This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

all meats are precooked weight |please ask your server about vegetarian and gluten-free options

**CHEF DE CUISINE: RALPH FOULKES**