

Dinner Specials

Mushroom Brie

\$9.95

Watermelon Salad

Heirloom cherry tomatoes, Balsamic Reduction,
Candied Ginger & Julienned Basil

\$8.95

Tropical Gazpacho

\$7.95

Osetra Siberian Sturgeon Caviar 1 oz.

Brioche Toast Points & Condiments

\$145.00

Soft Shell Crab

With Caper Lemon Butter Sauce over Risotto

\$32.00

Veal Kidney

With Mustard Sauce

\$23.00

Sea Bass

Crusted with Pecan, Butternut Squash, Leeks with Champagne Sauce

\$48.95

Copper River Salmon

With Ratatouille, Artichoke, Balsamic Reduction
& Basil Oil

\$34.00

Bone in Ribeye

Twice Baked, Artichoke, baby spinach, Bleu Cheese
& Port Wine Sauce

\$52.00

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