



\$110 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZERS TO BE SERVED FAMILY STYLE

SPICED CALAMARI TEMPURA WITH ASIAN SPICES, SWEET CHILI SAUCE, AND ROASTED GARLIC AIOLI

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

APPETIZER TO BE SERVED INDIVIDUALLY

WAYGU MEATBALL, MELTED GRUYERE CHEESE, SPINACH, SPICY TOMATO SAUCE

SALAD

WEDGE SALAD, VINE RIPE TOMATOES, SMOKED BACON, BLUE CHEESE DRESSING

CAESAR SALAD, CHOPPED ROMAINE, FRESH BAKED CROUTONS, PECORINO, PARMIGIANO, HOUSE CAESAR DRESSING

ENTREES

14 OZ WAGYU NY STRIP STEAK WITH BABY ROASTED POTATOES, ASPARAGUS, JUS VEAU

SURF & TURF (6 OZ FILET MIGNON, 5 OZ COLD WATER LOBSTER TAIL) WITH GARLIC MASHED POTATOES AND ASPARAGUS

GROUPER DYNAMITOS, SPICY BLUE CRAB MEAT, HOUSE MASHED POTATOES, SPINACH, KIMCHI BUTTER SAUCE

ASIAN BBQ TUNA, FORBIDDEN BLACK RICE SALAD WITH CRAB MEAT, PINEAPPLE PICO DE GALLO, PEA TENDRIL

DESSERT

KEY LIME MERENGUE



\$125 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZER TO BE SERVED INDIVIDUALLY

GRILLED SPANISH OCTOPUS, ARUGULA, POTATOES, AGRODOLCE ONIONS, PEPPEROCINI, OLIVES, ROASTED PEPPERS, LEMON & OLIVE OIL

APPETIZERS TO BE SERVED INDIVIDUALLY

WAYGU BEEF TATAKI, EURO CUCUMBERS, SEAWEED SALAD, PICKLED ONIONS, JALAPENO, CITRUS PONZU SAUCE WITH ROASTED RED PEPPERS

SALAD

WEDGE SALAD, VINE RIPE TOMATOES, SMOKED BACON, BLUE CHEESE DRESSING

OR

CAESAR SALAD, CHOPPED ROMAINE, FRESH BAKED CROUTONS, PECORINO, PARMIGIANO, HOUSE CAESAR DRESSING

ENTREES

ASIAN BBQ TUNA, FORBIDDEN BLACK RICE SALAD WITH CRAB MEAT, PINEAPPLE PICO DE GALLO, PEA TENDRIL

PEPPERCORN ENCRUSTED 6OZ FILET MIGNON, HUMBOLDT FOG GOAT CHEESE, SMOKED MASHED POTATOES, ASPARAGUS, RED WINE REDUCTION

HEARTS OF PALM SPAGHETTI, TOMATO AND BASIL, FRESH STRACCIATELLA

DESSERT

WARM DULCE DE LECHE CAKE WITH VANILLA ICE CREAM



\$70 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZERS TO BE SERVED FAMILY STYLE

FRIED CALAMARI, ONIONS & PEPPERS, ROCOTO VINAGRETTE

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

SALAD

MIXED GREEN VINE RIPE TOMATOES, RED ONION, CUCUMBER, FRESH BAKED CROUTONS, SWEET BASIL VINAGRETTE, BLUE CHEESE

ENTREES

BRAISED BEEF SHORT RIBS WITH SMOKED POTATOES, JUS VEAU AND ASPARAGUS

STUFFED CHICKEN, PROSCIUTTO, PORCINI MUSHROOMS, ROASTED PEPPERS, GOUDA CHEESE, MARSALA SAUCE, MASHED POTATOES, ASPARAGUS

CHARRED SALMON CARAMELIZED CRUST, STIR-FRY VEGETABLES, WITH CITRUS-CHILI GLAZE

DESSERT

CRÈME BRULEE



\$75 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZERS TO BE SERVED FAMILY STYLE

FRIED CALAMARI, ONIONS & PEPPERS, ROCOTO VINAGRETTE

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

SALAD

MIXED GREEN VINE RIPE TOMATOES, RED ONION, CUCUMBER, FRESH BAKED CROUTONS, SWEET BASIL VINAGRETTE, BLUE CHEESE

OR

CAESAR SALAD, CHOPPED ROAMINE, FRESH BAKED CROUTONS, PECORINO, PARMIGIANO, HOUSE CAESAR DRESSING

ENTREES

WAYGU BEEF TIPS, SHALLOTS, WILD MUSHROOMS, DIJON MUSTARD CREAM SAUCE, HOUSE MASHED POTATOES, ASPARAGUS, CRISPY ONIONS

MISO GLAZED CHILEAN SEABASS SERVED WITH MASHED POTATOES AND SZECHUAN GREEN BEANS

STUFFED CHICKEN, PROSCIUTTO, PORCINI MUSHROOMS, ROASTED PEPPERS, GOUDA CHEESE, MARSALA SAUCE, MASHED POTATOES, ASPARAGUS

DESSERT

CRÈME BRULEE

MANHATTAN STYLE CHEESECAKE WITH WILD BERRY COULIS



\$80 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZERS TO BE SERVED FAMILY STYLE

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

WAYGU BEEF CROSTINI, SHREDDED WAYGU BEEF, ARUGULA, SHAVED PECORINO, BALSAMIC DRIZZLE

SALAD

MIXED GREEN VINE RIPE TOMATOES, RED ONION, CUCUMBER, FRESH BAKED CROUTONS, SWEET BASIL VINAGRETTE, BLUE CHEESE

OR

CAESAR SALAD, CHOPPED ROAMINE, FRESH BAKED CROUTONS, PECORINO, PARMIGIANO, HOUSE CAESAR DRESSING

ENTREES

14 OZ WAGYU NY STRIP STEAK WITH BABY ROASTED POTATOES, ASPARAGUS, JUS VEAU

MISO GLAZED CHILEAN SEABASS SERVED WITH MASHED POTATOES AND SZECHUAN GREEN BEANS

SURF & TURF (6 OZ FILET MIGNON, 5 OZ COLD WATER LOBSTER TAIL) WITH GARLIC MASHED POTATOES AND ASPARAGUS

CHARRED SALMON CARAMELIZED CRUST, STIR-FRY VEGETABLES, WITH CITRUS-CHILI GLAZE

DESSERT

CRÈME BRULEE

MANHATTAN STYLE CHEESECAKE WITH WILD BERRY COULIS



\$90 PER PERSON / TAX & GRATUITY NOT INCLUDED

APPETIZERS TO BE SERVED FAMILY STYLE

FRIED CALAMARI, ONIONS & PEPPERS, ROCOTO VINAGRETTE

SHRIMP TEMPURA CRISP, CHILI HERB GLAZE AND COOLING LIME AIOLI

WAYGU MEATBALL, MELTED GRUYERE CHEESE, SPINACH, SPICY TOMATO SAUCE

SALAD

WEDGE SALAD, VINE RIPE TOMATOES, SMOKED BACON, BLUE CHEESE DRESSING

CAESAR SALAD, CHOPPED ROAMINE, FRESH BAKED CROUTONS, PECORINO, PARMIGIANO, HOUSE CAESAR DRESSING

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GROUPER DYNAMITOS, SPICY BLUE CRAB MEAT, HOUSE MASHED POTATOES, SPINACH, KIMCHI BUTTER SAUCE

DESSERT

CRÈME BRULEE

MANHATTAN STYLE CHEESECAKE WITH WILD BERRY COULIS