

Cocktails 13.95

xxxxmosa sorrelle bronco prosecco extra dry

4 rose manhattan 4 rose's bourbon, sweet vermouth, fernet branca

pink martini vodka, fresh pink grapefruit, chamboard or zucca

chocolate kiss vodka, godiva chocolate liqueur, kisses

ferrari brandy, Campari, fresh orange juice

blt on rye bulliet rye, lemon, tonic

stormy weather tequila, fresh grapefruit, lemon, lime

diamond (girl's best friend) vodka, goldschlager, lime soda on the rocks

angel island ice tea no booze, tea, lemonade, lime juice 5.95

pain au levain country bread .95

fried stuffed spanish olives & onions 6.95 fryer

Starters

caciocavallo black pepper cheese bread 8.95 toaster

caviar xxxx 1 oz 100 cold

@oysters kusshi¹ 2 mignonette & cucumber-lemon vinaigrette each 3.25

Appetizers 13 items

@asparagus soup 9.95 stove

beet soup toasted pumpkin seeds 9.95 stove

simple salad lettuce, tomato, avocado, onions vinaigrette 13.95 cold

tomato, buffalo mozzarella, basil avocado, onion croutons 13.95 cold

organic beets cow girl pierce pt., seeds, avocado, onion 13.95 cold

braised octopus potatoes, olives, lemon olive oil, peppers 15.95 cold

crab, smoked salmon, avocado crostini 19.95 cold

crab cocktail bruschetta chive butter 19.95 cold

smoke trout avocado toast 13.95 cold

crudo al taglio^{1 2} hamachi on toast evoo ponzu 16.95 cold

crab potato zucchini brandade on toast 17.95 toaster

filet mignon pot stickers 15.95 stove

lamb meatballs jalapeno butter 15.95 stove

Entrees served a la carte 11 items

abalone doré lemon egg wash 69.95 stove

salt baked branzino fresh herb oil, lemon, caper 29.95 stove/oven

salmon soy ginger sesame oil glaze over chopped lettuce 29.95 stove/oven

giant tiger prawn's garlic, onion, bacon red pepper oil 35.95 oven

scallops gratinne smoke lobster butter 29.95 stove

chicken scallops capers, prosciutto, caciocavallo cheese 26.95 stove

panko encrusted veal milanese capers, lemon arugula 29.95 stove

artichoke ravioli pine nuts, jalapeno butter sauce 28.95 stove

portobello steak doré lemon butter caper sauce 24.95 stove

bone-in filet mignon² (16oz) 59.95 stove

seared in its natural juices, rosemary & garlic

petite filet mignon² (8 oz.) 44.95 stove

the chef recommends that steaks be cook medium rare unless otherwise specified

Sides 6 items+2/

yukon gold potato smash with zucchini 9.95 stove

zucchini fritti 9.95 oven

crispy roasted fingerling potatoes 9.95 fryer

chard okra calabrian chili lemon 9.95 fryer

lightly creamed spinach 9.95 stove

sautéed mushrooms 9.95 stove

sweet potato, brown sugar butter 9.95 stove

asparagus xxxxxxxx 9.95 cold

start out with NO negatives – we will be judged day 1

9

9.95

10

29

29.95

30