Starters

Silky Maine Lobster Bisque
topped with brioche croutons, truffled cream & chives

Porcini & Wild Mushroom Mac ‘n’ Cheese
topped with a toasted garlic herb panko crust

Maryland Crab Cake
over a chipotle remoulade & topped with fire roasted corn salsa

Spicy Ahi Tuna Tartar
over crispy corn tortillas with sliced avocado, soy reduction & sambal mayo topped with mache

Roasted Beets & Crispy Goat Cheese
baby greens, candied pecans, mache, beet reduction & truffle vinaigrette

Chardonnay Poached Pear Salad
baby kale, butternut squash & golden beets, crumbled blue cheese, pomegranate vinaigrette

Organic Bibb Lettuce & Apple Wood Peppered Bacon
crumbled blue cheese, shaved vidalia onions, cherry tomatoes & creamy blue cheese dressing

Entrees

Rotisserie Organic Half Chicken
truffle pomme puree, sautéed swiss chard & truffled herb au jus.....60

Fresh Maine Lobster Ravioli
asparagus, shiitake mushrooms, lump crabmeat, saffron lobster cream sauce.....65

Japanese Seven Spice Seared Tuna Mignon
over a buckwheat soba noodle & shiitake mushroom stir-fry, wasabi aioli & toasted sesame seeds.....68

Sherry Glazed Organic King Salmon
coconut jasmine rice, gingered snow peas, light miso broth.....68

Pan Roasted Long Island Swordfish
over a pumpkin risotto with goat cheese, toasted pecans, sage, shiitake mushrooms, roasted fennel & pomegranate seeds topped with a fresh cranberry compote & citrus beurre blanc.....66

Maryland Crab Cakes
chipotle remoulade, fire roasted corn salsa, herbed french fries & horseradish slaw.....65

Prime Beef Short Rib & Pan Roasted Barnegat Light Scallops
truffle pomme puree, roasted asparagus, cabernet au jus & crispy vidalia onions.....80

Pan Roasted Chilean Sea Bass
coco jasmine rice, steamed baby bok choy, pea shoots & pomegranate reduction.....70

Blue Cheese Crusted Filet Mignon & Colossal Shrimp Scampi
truffle pomme puree, roasted asparagus & wild mushroom demi glace.....90

Balsamic & Thyme Marinated 14oz Creek Stone Farms
28 Day Dry Aged Rib Eye
over truffle pomme puree, sautéed swiss chard & shiitake mushrooms, wild mushroom demi.....80

Desserts

Warm Chocolate Lava Cake
vanilla ice cream & fresh whipped cream

Strawberry Cheese Cake
coconut whipped cream & mixed berry compote

Red Velvet Layer Cake
fresh whipped cream & vanilla ice cream

Additions from the Raw Bar

Beau Soleil Oysters east coast Canada.....3.50 each
Kusshi Oysters west coast Oregon.....4.00 each
Seafood Sampler 3 beau soleil & 3 kusshi oysters, chilled shrimp & colossal crabmeat cocktail.....48

Sushi & Sashimi

*Lump Crab California Roll  Toasted Coconut Shrimp Roll  Vegetable Roll
Spicy Tuna & Avocado Roll  Salmon Mango Roll  Thai Tuna Roll

Price of Entrée Includes Three Courses
Beverages, Tax & Gratuity Not Included

* we use only low sodium gluten free hawaiian soy sauce for the table *