



APPETIZERS

Raw Shucked Oysters * (GF)

mignonette, lemon, hot sauce
3pc 16 | 6pc 28 | 12pc 48

Oyster Rockefeller

comté cheese, bechamel, spinach
bacon bread crumb
28

Chilled Corn Soup (GF)

pickled chanterelle mushroom, crème fraîche
21

Burrata Salad ♡

grilled peach, marinated tomato,
champagne vinaigrette, toasted sourdough
24

Baby Gem Salad (GF)

cucumber, avocado, zucchini
green goddess dressing
21

Shrimp Lettuce Cups (N)

crispy gulf shrimp, mango salsa
cashew, cilantro, mint
21

Red Snapper Tartare *

radish celebration, jicama,
florida citrus, kombu dashi
26

Tuna Niçoise Salad * (GF)

confit & seared bluefin tuna, green bean, tomato
quail egg, potato, red wine vinaigrette
34

Shrimp Cocktail * (GF)

poached tiger shrimp, fresh horseradish
meyer lemon, cocktail sauce
36

Salmon Tiradito * (GF)

citrus cured salmon, tiradito sauce
lemon chili preserve, crushed corn nut, coriander
27

Beef Tartare *

radish, capers, whole grain mustard
toasted baguette
28

Chicken Liver Mousse

cherry compote, chervil, toasted baguette
24



PASTAS

Cacio e Pepe Bucatini

parmesan, black truffle
44

Cappelletti (N)

sweet corn, chanterelle mushroom
brown butter, hazelnut
42

Chitarra

pasta alla vongole, littleneck clam
lemon, chili
42

Spaghetti Nero

fra diavolo sauce, octopus
prawn, mussel
44

Rigatoni Carbonara

guanciale, tellicherry peppercorn
pecorino romano
40

Gluten-Free (GF) | Contains nuts (N) | Vegan (V) | Balance by Four Seasons ♡

Our mindfulness and contribution to sustainability are connected in our efforts to make a difference by sourcing locally and seasonally when available, using only cage-free eggs and sustainably certified fish, and reducing waste while minimizing environmental impact.

MAIN COURSES

Olive Crusted Salmon 
patty pan squash, artichoke, tomato
barigoule broth, basil
48

Seared Red Snapper (GF)
baby bok choy, crispy basmati rice
coconut-curry broth
52

Roasted Cauliflower (N) 
vindaloo spiced curry sauce, cashew
chili, du puy lentils
36

Tamarind Glazed Pork Chop (GF)
plantain mole, grilled romaine
pickled pearl onion, pork jus
48

Roasted Chicken Breast (GF)
petit pois à la française, pepperd bacon
romaine, pearl onion
42

Rack of Lamb (GF)
smoked eggplant purée, confit potato, lamb jus
summer vegetable byaldi
68

PRIME BEEF DRY-AGED IN HOUSE

Proudly featuring Creekstone Farms® — renowned for premium Black Angus beef humanely raised and hand-selected to deliver exceptional flavor, tenderness, and quality from ranch to table.

16oz Chateaubriand (GF)
pommes purée, watercress salad
chimichurri, bordelaise
158

16oz Ribeye (GF)
Aged 24 days
96

14oz NY striploin (GF)
Aged 24 days
82

8oz Tenderloin (GF)
78

8oz Australian Wagyu Flat Iron (GF)
62

SAUCES

Creamy Peppercorn
Jus

Borderlaise

Steak Sauce

Sansho Peppercorn
Béarnaise

Chimichurri

SIDES

Creamy Spinach 14
fried cheese curd

Sauteed Asparagus (GF)..... 14
sorrel sabayon

Pommes Frites (GF) 14
fines herbes, parmesan

Pommes Purée (GF)..... 14
chive

Haricot Vert Almondine (N)..... 14
lemon, toasted almond

SUPPLEMENTAL ADD-ONS

Florida Crab Boursin Cheese Sauce..... 21

Baked Gorgonzola Cheese 12

5g Shaved Black Truffle 32

2oz Seared Foie Gras..... 21

