

Father's Day

to start

CHAR GRILLED WAKAME OCTOPUS

japanese seaweed, avocado, surimi crab meat, red onion, pickled cucumber, spicy aioli

PAN SEARED SEA SCALLOPS

spanish chorizo, potato foam, smoked paprika

YELLOWFIN TUNA TARTARE

ponzu vinaigrette, wasabi mayo

SOUTHWESTERN CHICKEN SPRING ROLLS

guacamole, salsa fresca

CREAMY LOBSTER RISOTTO CROQUETTES

spanish chorizo, mozzarella, petit pois, kafir lime "tapas" tartar sauce

PRETZEL CRUSTED FRIED CALAMARI

mustard scallion remoulade, spicy marinara

JUMBO SHRIMP COCKTAIL add \$4

horseradish, cocktail sauce

TRUFFLE MAC N' CHEESE

cheddar, bacon, mushrooms, pecorino

main

All steaks seasoned with our signature eight spice rub
Served with heirloom baby carrots and cherry tomatoes
Choice of one side dish

PRIME CUT 8 oz FILET MIGNON add \$13

CAST IRON PAN SEARED 14oz RIB EYE add \$15

WOOD GRILLED 14oz NEW YORK STRIP add \$11

add to your steak

served with our signature champagne scampi sauce

SOUTH AFRICAN LOBSTER TAIL add \$29

MARYLAND LUMP BLUE CRABMEAT add \$13

GARLICKY SHRIMP add \$14

Loaded Mashed Yukon Potatoes
white vermont cheddar, bacon, scallions

Maine Lobster Mac N' Cheese add \$5

Natural Sea Salt French Fries

Roasted Brussel Sprouts
bacon, onions, bourbon braised apple

French Butter Poached Asparagus

Truffle Parmesan French Fries add \$3

Roasted Cauliflower Gratin
sweet peas, onions

BRAISED COLORADO SHORT RIB - potato pavé, caramelized shallots, sweet yam puree, green beans, ruby porto sauce

FRENCH CUT CHICKEN - fingerling potatoes, crispy brussels sprouts, heirloom carrots, thai coconut curry sauce

SEAFOOD RISOTTO - organic heirloom "black rice", lobster, shrimp, sea scallops, octopus, atlantic cod, sweetie drop peppers add \$3

CRISPY BRANZINO - yucca escabeche, snow peas, sun-dried tomato tapenade, cilantro-garlic aioli

ATLANTIC BAKKAFROST SALMON - egg papardelle noodles, broccoli rabe, cherry tomatoes, dashi bonito crème sauce