

Second Platter

From the Ocean to the Grill

All Fish are served with White Bean Ragout and a choice of Mango Chutney, Lemon Capers, Roasted Peppers or a Coconut Curry Sauce
All are served Seared or Blackened

Grouper
\$28

Seabass
\$34

Salmon
\$28

Red Snapper
\$32

Mahi Mahi
\$29

Broiled Lobster

Lemon Onion Chutney and Beurre Noisette
\$55

Sommeliers Suggestion: *Veuve Clicquot Ponsardin, Brut Champagne*

Seared Shrimp and Prosciutto Wrapped Sea Scallops

Served with Baked Plantains, Linguini, Balsamic reduction and a Tomato Basil Sauce
\$33

Sommeliers Suggestion: *La Crema, Pinot Noir, Lightly chilled*

From the Land to the Grill

All meat dishes are served with Fork Smashed Potatoes and a choice of Peppercorn, Béarnaise, Chimichuri or Red Wine Sauce

New York Sirloin
\$36

Filet Mignon
\$42

Porter House

Our Famous 48-oz serving for Two
\$75

Double Cut Pork Chop
\$32

Grilled Veal Chop
\$44

Rack of Lamb
\$39

Sauteed Crispy Breast of Chicken

Fork Smashed Potatoes, Spinach, Asparagus with Grain Mustard Sauce and Sour Lemon
\$27

Sommeliers Suggestion: *Lindauer, Brut, Sparkling Wine*

Mixed Grill

Lamb Chop, Veal, Chicken, Pork served over Mushroom Risotto, with Herb Butter
\$38

Sommeliers Suggestion: *Wolf Blass, President's Selection Shiraz*

Stuffed Chicken

Marinated Breast with Apricots, Prunes and Figs, served with Ginger Almond Rice and Port Wine Sauce
\$26

Sommeliers Suggestion: *Louis Jadot, Beaujolais Village*

Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

Please refrain from cigar and pipe smoking for the comfort of all our guests.

15% Service Charge will be added to your check. Thank you.

Miguel A. Garcia
Executive Chef

Ray Malmberg
Restaurant Manager

John Mitchell
Chef d' Cuisine

01.01.07