



Dinner Menu

Appetizers/Sharing

Cheese plate 25

Grilled breads, white grapes, 3 select cheeses, grain mustard, spiced pecans, apricot marmalade.

Hummus 10

Carrots, Celery, Cucumber, grilled Naan, olive oil.

Steak Bites 22

Tenderloin bites, wild mushrooms, onions, demi.

Flash Fried Mediterranean Calamari 18

Pepperoncini, black olives, gremolata.

Shrimp Cocktail 21

Cocktail sauce, lemon wedges.

Crab & Lobster Cake 22

Dynamite Aioli, Asian Coleslaw.

Poutine Quebecoise 11

House cut French fries, gravy, cheese curds.

Soups/Salads

Signature Lobster Bisque Tableside 15

Beet Salad 15

Roasted red and yellow beets, arugula, goat cheese, spiced walnuts, shaved fennel, calamansi.

Wedge 14

Bacon bits, gorgonzola dressing, watermelon radish.

Caesar 10

Romaine lettuce shaved parmesan and crisp croutons.

Pastas/Seafood/Vegan

Tagliatelle San Marino 22

100-year-old family recipe, tomato meat sauce.

Chicken Jerusalem Linguini 29

Pan seared, lemon butter caper cream, artichokes, rolled linguine.

Salt Baked Bronzino 33

Mixed grain tabbouleh, Mediterranean herb butter.

Grilled Salmon Filet 32

Risotto, broccoli, leak sauce.

Twin Lobster Tails 65

Clarified butter, grilled corn, snow peas.

Brodetto Fabbri Market Price

Oceanic broth, calamari, shrimp, lobster claw meat, clams, grilled Spianata bread.

Cauliflower Steak 28

Hazelnuts, golden raisins, mixed greens, chimichurri

Steaks and Meat Entrees

All steaks dressed with whipped potato and grilled asparagus

10 oz Filet Mignon	52
16oz New York Strip	49
16 oz Ribeye Steak	55
24 oz Porterhouse	95

Cumin Lamb Pappardelle **32**

Dark pickled mustard seeds, black Urfa chili, cilantro.

Braised Beef Ribs **34**

Brown ale and tallow, hay smoked horseradish buttermilk, caramelized root vegetables.

Chef's Prime Kobe Burger **24**

Sharp aged white Irish cheddar, truffle aioli, pickle spear. Seasoned French Fries.

Add To Steaks

Zip Sauce	4
Peppercorn Sauce	4
Bordelaise	4
Lobster Mac N Cheese	11
Creamed Spinach	7
Garlic Mashed Potato	7
Grilled Asparagus	8
Truffle Fries	7
Sauteed Wild Mushrooms	9
Lobster Tail 7oz	25

Desserts

Caramel Crème Brulé **13**
Espresso buttercream

Key Lime Pie **13**
Coconut dulce, graham cracker

New York Cheesecake **12**
Mixed berries compote

Death by Chocolate Cake **11**

Vanilla Gelato **8**
Candied sliced almonds.