



# Dinner Menu

## Appetizers/Sharing

**Cheese Board            25**

grilled breads, white grapes, 3 chef selections cheeses, spruce honey, grain mustard, spiced nut clusters, figs and apricots chutney.

**Cauliflower Bites        12**

Zesty garlic, smoked chili, pickled shallot rings, scallion curls, roasted sunflower tahini-dill sauce.

**Beef Carpaccio            19**

Shaved rye bread crostini, olive oil, lemon zest, sliced caper berries, mesclun greens, minced shallot.

**Steak Bites            22**

Tenderloin bites, maitake mushrooms, natural jus, cultured butter sauce, burgundy spinach.

**Calamari                18**

Fried Calamari, Hungarian peppers, heart of palms, chopped capers, dew drop peppers, amoglio.

**Shrimp Cocktail        21**

Blended fuchsia garnish, cocktail sauce, lemon wedges.

**Crab & Lobster Cake    25**

Edamame spread, mustard greens, lemongrass dressing.

**Poutine Quebecoise    11**

House cut seasoned rosemary french fries, veal jus, cheese curds.

## Soups/Salads

**Signature Lobster Bisque Tableside 15**

**French Onion Soup 11**  
French baguette parmesan, crostini, gruyere.

**Beet Salad 15**  
Marinated red and yellow beets, arugula, goat cheese, poached nashi pears, spiced candied walnuts, shaved radicchio, ruby beet tendrils, citron vinaigrette.

**Wedge 14**  
Bacon bits, blue cheese crumble, gorgonzola dressing, sliced heirloom cherry tomatoes, shredded radish.

**Caesar 10**  
Romaine lettuce shaved parmesan and crips sourdough.

**Burrata Salad 16**  
Grilled peaches, figs, heirloom tomatoes, basil, aged oak Porto, balsamic reduction, toasted pine nuts.

## Pastas/Seafood

**Tagliatelle San Marino 22**  
100-year-old family recipe, tomato meat sauce.

**Chicken Jerusalem Linguini 29**  
Pan seared, lemon butter caper cream, grilled artichoke hearts, chili threads, bed of rolled linguini.

**Sea Bass 43**  
Sugar snap peas and lemon risotto, green garlic beurre blanc.

**Grilled Cedar Plank Salmon 39**  
Pan fried farro and leeks in herbed olive vinaigrette, golden fenugreek butter sauce.

**Twin Lobster Tails 65**  
Rosemary butter, potato and sweet corn pomme puree, roasted dill carrots.

**Emilio's Cioppino Market Price**  
Rich tomato base, garlic, white wine, fresh assorted seafood, garlic focaccia bread.

## Steaks and Meat Entrees

<b>8 oz Filet Mignon</b>	<b>52</b>
<b>14 oz New York Strip</b>	<b>49</b>
<b>14 oz Ribeye Steak</b>	<b>48</b>
<b>24 oz Porterhouse</b>	<b>95</b>

All Steaks served with Au-Jus demi, garnish of mashed potato and Asparagus.

### **Cumin Lamb Pappardelle 32**

Dark pickled mustard seeds, toasted cumin, nigella, slow braised lamb loin, lemon drop pepper oil, urso flakes, sumac, cilantro.

### **Chef's Prime Kobe Burger 24**

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

## Add To Steaks

<b>Lobster Tail 7oz</b>	<b>32</b>
<b>Zip Sauce</b>	<b>6</b>
<b>Peppercorn Sauce</b>	<b>4</b>
<b>Gorgonzola soubise</b>	<b>7</b>
<b>Bearnaise</b>	<b>4</b>
<b>Lobster Mac N Cheese</b>	<b>18</b>
<b>Creamed Spinach</b>	<b>7</b>
<b>Garlic Mashed Potato</b>	<b>11</b>
<b>Grilled Asparagus</b>	<b>12</b>
<b>Truffle Fries</b>	<b>7</b>
<b>Sauteed Wild Mushrooms</b>	<b>12</b>

## Desserts

**Caramel Crème Brulé**                    **13**  
Buttercream, glass apple garnish

**Maple Souffle**                            **15**  
Nut buttercream, streusel crumble, maple fudge shaving

**Baklava Nest with Turkish coffee dulce**                    **18**  
Diplomat cream, dates, pistachio, and pomegranate yogurt bark.

**Striped Delight**                         **12**  
Lemon Meringue, Rainbow Stripe, watermelon, homemade cool whip.

**Vanilla Gelato**                         **8**  
Candied sliced almonds.

**Banana Flambe (time sensitive) for two**                    **29**  
**Based on availability/Ask server**