



## Appetizers

### Oysters on the Half Shell\*

Shallot mignonette, horseradish, grilled lemon

\$5 each

### Citrus Conch Fritter\*

Arugula, chipotle aioli, smoked sea salt

\$18

### Coconut Curry Mussels\*

Red curry broth, pickled peppers, mint, basil, cilantro, toasted peanuts, grilled sourdough

\$22

## Salads

### Caesar Salad

Romaine hearts, burrata-stuffed croutons, white anchovy, pecorino

\$16

### Roasted Beet Salad

Arugula, sliced radish, confited baby tomato, crispy goat cheese, aged balsamic, citrus vinaigrette

\$18

Add Shrimp \$9.50 Add Tuna \$15 Add Steak \$17

## Entrées

### Grilled Caribbean Lobster Tail (10 oz)\*

Seasonal vegetables, pineapple salsa, New Zealand drawn butter, grilled lemon

\$65

### Steak Frites\*

Charred hanger steak, broccolini, mushrooms, pickled Fresno peppers, chimichurri, house-made shoestring fries

\$57

### Crispy Whole Snapper\*

Ratatouille, confited baby tomatoes, coconut rice and beans, romesco, crispy basil

\$55

### Grilled Swordfish\*

Coconut rice, roasted baby carrots, charred broccolini, red curry broth, peach compote

\$45

### Chicken Milanese\*

Heirloom baby tomatoes, sliced radish, arugula, crispy capers, pecorino, 25-year-old balsamic, citrus vinaigrette

\$31

### Curry Cauliflower Steak

Grilled trumpet mushrooms, roasted baby carrots, confited tomatoes, citrus baby potatoes, peperonata, romesco

\$29

## Hot Stone Experience

Premium proteins served sizzling on a tabletop hot stone, allowing you to sear each bite to your preferred temperature for an interactive dining experience.

### 12oz Prime Ribeye\*

Horseradish, romesco, roasted garlic, roasted mushrooms

\$65

### 8oz Mishima Reserve Wagyu Strip\*

Chimichurri, roasted garlic, caramelized onions, roasted mushrooms

\$95

### 8oz Jurgielewicz Duck Breast\*

Honey curry yogurt, roasted peperonata, confited tomatoes

\$65

### Sesame-Crusted Ahi Tuna\*

Cucumber salad, pickled shimeji mushrooms, pickled ginger, soy

\$52

## Sides

### Garlic Roasted Potatoes

\$9

### Charred Broccolini

With romesco and pickled Fresno peppers

\$11

### Sweet Potato Fries

\$7

### Roasted Carrots

Curry, honey yogurt, toasted almonds

\$9

## Desserts

### Molten Chocolate Cake

Graham cracker chocolate crumble, mango, coconut gelato

\$15

### Cheese Board

Brûléed brioche French toast, Humboldt Fog, pecorino, gorgonzola, honeycomb, berry compote, candied walnuts

\$21

### Coconut Gelato

Candied almonds, blueberry syrup, lime zest

\$9

#### Reminder Statement

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

#### Disclosure Statement

RAW UNDERCOOKED COOKED TO ORDER GRILLED TO ORDER