

## APPETIZERS

### **Sautéed Scallops** 24

*Braised Swiss Chard, Candied Bacon*

### **Stone Crab Claws** 58

*5 large Claws Chilled, Mustard Sauce*

### **Beef Carpaccio** 16

*Shaved Parmesan, Caper Vinaigrette*

### **Roasted Pork Belly** 16

*Parsnip Purée, Shoestring Potato Frites*

### **Moroccan Lamb Cigars** 16

*Pinenut Tahini Dipping Sauce*

### **Sofrito Crab Cake** 22

*Caramelized Roasted Red Pepper*

### **Foie Gras** 20

*Roasted Sweet Potato, Butternut Squash  
Candied Bacon, Cherry Compote*

### **Jumbo Shrimp Scampi** 22

*Garlic Butter, Lemon, Heirloom  
Tomatoes*

## SALADS + MORE

### **Lobster Bisque** 16

*Lobster Meat, Crème Fraiche, Chive*

### **Two Hearts Salad** 14

*Hearts of Palm & Artichoke, Orange  
Brazilian Nuts, Passion Fruit Dressing*

### **Caesar Salad** 13

*Shaved Pecorino, Asiago, Parmesan  
Cheese, White Anchovy, Baguette Crisp*

### **Heirloom Tomato Caprese** 16

*Heirloom Tomato, Fresh Mozzarella  
Basil Greens, Olive Oil, Balsamic*

### **Baby Iceberg “Wedge”** 14

*Maytag Blue Cheese, Smoked Bacon  
Tomato, Red Onion, Cucumber, Bleu  
Cheese Dressing*

### **Roasted Red Pepper Soup** 11

*Jumbo Lump Crab, Asparagus  
Mascarpone Cheese*

## SIDES + SAUCES

*Roasted Garlic Mashed Potatoes* 8

*Lobster Fries* 18

*Potatoes Au 'Gratin* 12

*Bacon Roasted Brussels Sprouts* 10

*Salt Crusted Baked Potato* 8

*Spinach, Creamed or Sautéed* 10

*Sautéed Mushrooms* 10

*Jumbo Asparagus* 12

*Truffle Mac n' Cheese* 14

*Lobster Mac n' Cheese* 14

*BBQ Rub Sweet Potato* 8

*Béarnaise* 2 *Au Poivre* 2

*Truffle Sauce* 2 *Chimichurri* 2

\* CONSUMING RAW OR UNCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. SOME FOODS MAY CONTAIN NUTS, PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES, OR IF YOU REQUIRE SPECIAL FOOD PREPARATION AND WE WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

## STEAKS + CHOPS

**Akaushi Wagyu Strip 14 oz.** 60  
*Domestic "Kobe" New York Cut Strip Loin*

**Bone-in Rib Eye 22 oz.** 49  
*Reserved Cowboy Steak, Frenched*

**Bone-in Filet Mignon 13 oz.** 50  
*Our Signature King Cut*

**Spinalis 8 oz.** 42  
*Heavily Marbled Chef's Cut*

**Petite Filet Mignon 8 oz.** 41  
*1800° Seared Center Cut*

**Buffalo Tenderloin** 55  
*8 oz. Bison Filet Mignon, Crispy Onion*

**Colorado Lamb Chops** 52  
*Mission Fig and Mint Confit*

**Classic Tournedos Rossini** 60  
*Filet Mignon, Foie Gras, Puff Pastry Crouton, Truffle Sauce*

**Porterhouse 40 oz.** 85  
*Certified Angus*

## SEAFOOD + SPECIALTIES

**Veal Chop** 55  
*Butternut Squash Puree, Rainbow Carrots, Asparagus, Trumpet Mushroom*

**Truffel Gorgonzola Crusted Filet, Seared Scallop Combo** 52  
*Crusted 8 oz. Filet Mignon, Seared Diver Scallops, Au Poivre Sauce*

**Jumbo Shrimp & Scallop Scampi Combo** 46  
*Garlic Butter, Lemon, Heirloom Tomatoes*

**Mediterranean Chicken** 37  
*Tanglewood Farms Natural Chicken, Spiced Rub, Couscous, Natural Jus*

**Twin 10oz Lobster Tails** 60  
*Stuffed with Jumbo Lump Crab*

**Glazed King Salmon** 38  
*Market Vegetable Succotash, Mustard Glaze*

**Yellow Tail Snapper** 39  
*Butter Braised Vegetables, Stone Fruit Mango Gastrique*

**Pan Seared Grouper** 40  
*Roasted Pepper Fondue, Yukon Potatoes, Middle neck Clams, Crisp Bacon*

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