

Light Pleasant Catch

- Homemade Lobster Raviolis * 28
Sherry Wine Sauce, Fresh Ricotta Cheese
- Prime NY Sirloin Steak and Frites * 29
Brandy Peppercorn Sauce, Crispy Fries
- Black Angus 8oz Beef Burger * 22
Swiss Cheese, Toasted Brioche Bun
- Yellowfin Tuna BLTA: Wasabi Aioli * 21
Toasted English Muffin, French Fries
- Organic Chicken Française * 24
Mash potatoes, Sauté Spinach, Lemon Sauce
- Fresh Maine Lobster Roll * 33
Apple Slaw, Toasted Bun, Crispy Fries
- Japanese Kobe Beef Sliders * 23
Onion Jam, Melted Pepper-jack Cheese, Brioche
- Parmesan Dusted Shrimp Caprese * 21
Baby Arugula, Roasted Peppers, Balsamic Vinaigrette
- Wild Mushroom-Mozzarella Flat Bread * 19
Crab-Artichoke Spread, Spinach, Truffle Oil
- Grilled Norwegian Salmon Salad * 25
Baby Kale, Apple, Tomato, Corn, Feta, Olives

Classic Bistro Entrees

- Premium Seafood Paella * 34
Fish, Shrimp, Mussels, Clams, Scallops, Chorizo, Rice
- Giant Shrimp-Toasted Angel Hair Pasta * 31
Artichokes, Tomato Concasse, Basil Cream, Gruyere
- Sesame Crusted Bluefin Tuna * 36
Gingered Rice, Stir Fry Vegetables, Wasabi Drizzle
- Roasted Branzino Filet Provençal * 34
Tuscan Beans, Baby Kale, Olives, Capers, Fresh Herbs
- 10 oz Prime Grilled Filet Mignon * 39
Truffle Mash Potatoes, Haricot Verts, Sauce Bordeaux
- Marinated Atlantic Wild Salmon * 32
Honey Roasted Yams, Vegetable Medley, Mango Salsa
- Louisiana Style Mahi-Mahi Filet * 32
Jambalaya Rice, Andouille Sausage, Shrimp Aioli
- Herb Roasted Rack of Lamb * 39
Chèvre Alfredo Potatoes, Heirloom Roots, Dijon Sauce
- Fresh Linguine Frutti Di Mare Scampi * 37
Lobster, Shrimp, Scallops, Clams, Mussels, Tomato
- Pan Seared Colossal Scallops * 43
Wild Mushroom Risotto, Asparagus, Brandy Cream