

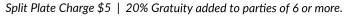


APPETIZERS

TEXAS AKAUSHI MEATBALLS 3 meatballs, basil tomato sauce, parmesan cheese, garlic bread	18
51FIFTEEN CEVICHE red snapper, shrimp, crab, pico de gallo, avocado, lime juice	25
CALAMARI ZEN-CHINO hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce	23
WAGYU BEEF CARPACCIO R arugula, artichoke, capers, Creole mustard aioli, crostini	24
MARYLAND CRAB CAKE jumbo lump crab with lemon Cajun lobster sauce	26
TUNA POKE R ahi tuna, avocado, ginger vinaigrette, jasmine rice, fresno pepper, furikake, micro cilantro	23
BEEF EMPANADAS 3 beef empanadas, stuffed with ground beef served with creamy cilantro jalapeño sauce	17
BUFFALO SHRIMP 5 shrimp mellow blue cheese crumbles, blue cheese dressing, arugula and daikon	24
SMOKED BURRATA pears, prosciutto, arugula, balsamic glazed	15
CHARCUTERIE BOARD assortment of artisan cheeses, cured meat, crunchy nuts, fresh berries, local honey	24
SOUPS & SALADS	
SEASONAL SOUP VG V	9
POBLANO SOUP GF	9
LOBSTER BISQUE	10
CAESAR SALAD GF croutons, romano parmesan	10
AVOCADO & CUCUMBER SALAD GF sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry	15
SEAFOOD SALAD GF lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette	46
LACINATO KALE & ENDIVE SALAD caramelized red onions, candied walnuts, feta cheese, berries, sumac Calamanasi Vinaigrette	12

BREAD SERVICE 7





Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



PASTA & FRESH SEAFOOD DINNER MENU **SEAFOOD FRIED RICE** 39 lobster meat, shrimp, egg, peas, carrots, bean sprout, green onion, red pepper **SEAFOOD LINGUINE** 34 shrimp, scallops, red snapper, fresh basil, brandy lobster cream sauce **SHORT RIB RAVIOLI** 33 short rib, wild mushroom parmesan cheese stuffed ravioli, brussel sprout, spinach, with citrus au jus FISH A LA PLANCHA GF 33 seared salmon, green pea mousse, seasonal risotto **DIVER SEA SCALLOPS** 38 pan-seared with maldon sea salt and butter, served with caramelized sprouts and pancetta, beurre blanc sauce FRESH RED SNAPPER FILETGE 37 pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil **SMOKED CHILEAN SEA BASS** 45 celeriac puree, sautéed vegetables, red wine reduction BLACKENED AHI TUNA STEAK R 37 Peruvian red quinoa, cucumbers, cherry tomatoes, beets, mint with wasabi butter sauce FRESH WHOLE BRANZINO GF **MARKET PRICE SURF & TURF** 85 8oz filet mignon, grilled lobster tail and herb butter, served with mashed potatoes and asparagus STEAKS & CHOPS ANGUS FILET MIGNON 8oz GF herb butter 48 ANGUS RIBEYE STEAK 16oz GF herb butter 48 **BASTED BROWN BUTTER ANGUS RIBEYE STEAK 16oz** 48 **NEW ZEALAND LAMB CHOP GF** pearl onions, balsamic honey reduction sauce 48 30 **CHICKEN TIKKA MASALA** char-grilled chicken with a rich and aromatic tomato-based curry sauce, white rice **VEAL OSSOBUCCOGF** 45 slow braised veal shank, asparagus, mascarpone cheese polenta 35 BRICK CHICKEN cast iron skillet half chicken, spinach mashed potatoes, lemon thyme au jus **TENDERLOIN STEAK TIPS** 34 garlic mashed potatoes, au jus SIDES **ASPARAGUS GF** 11 GRILLED ZUCCHINI, CARROTS, AND YELLOW SQUASH GF 11 **GARLIC MASHED POTATOES** 13 13 SWEET CARAMELIZED BRUSSELS SPROUTS, GARLIC, AGAVE **CHIPOTLE MAC & CHEESE** 11 **CREAM CORN** 11 FRIED RICE GF 13