

SALADS

ABETONE CAESAR

THE CELEBRATED EXPECTATION TOSSED TABLESIDE (TWO ORDER MINIMUM) **25**

FIELD GREENS

CHERRY TOMATO, RED ONION, FRESH HERBS, BRIOCHE CROUTONS, CRISP VEGETABLES, CONCENTRATED GARDEN VINAIGRETTE **19**

SUMMER WEDGE

PETITE ICEBERG, TOMATO, BLUE CHEESE CRUMBLES, SWEET CORN, AVOCADO, CHOPPED EGG, CANDIED BACON & BALSAMIC RANCH DRESSING **21**

HEIRLOOM TOMATO & BURRATA

GRILLED CROSTINI, ARUGULA, BASIL, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC **18**

CLUB PLATES

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON **33**

SCALLOPS PARMESAN

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO **30**

HAMACHI BOMBS

YELLOWTAIL SASHIMI, CRISP BLACK MASA, AJI AMARILLO, AVOCADO MAYO **28**

FRITTO MISTO

CALAMARI, POPCORN SHRIMP, HEARTS OF PALM, CHILI PEPPERS, FRESH HERBS, SCALLIONS & SPICY AIOLI **32**

STEAK TARTARE

TRADITIONALLY SEASONED, SUNNY UP FARM EGG, YOUNG GREENS, GRILLED FOCACCIA **30**

DRUNKEN KOBE TATAKI

THINLY SLICED A5 KOBE, YUZU PONZU, HERBS, CRISPY GINGER, SESAME, WONTON **80**

TUNA & CRISPY RICE

CRISPY SEASONED RICE, WASABI, TAMARI, QUAIL EGG **28**

**PLEASE ASK YOUR SERVER ABOUT
PARTIES AND CATERED EVENTS.**

OCEAN BAR

CHILLED OYSTERS

EAST & WEST COAST (EA) 5
KING CRAB LEGS (1/2 LB) 55
SHRIMP COCKTAIL (6OZ) 24
LITTLE NECK CLAMS (EA) 4
CHILLED LOBSTER (1/2 LB) 28

CLASSIC CAVIAR SERVICE

ROYAL OSETRA (30GRAMS) 115
0000 (30GRAMS) 250
RUSSIAN OSETRA (30GRAMS) 155
IMPERIAL 000 OSETRA (30GRAMS) 190

TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

Shellfish Plateaus (For Two)

GRAND

1/2 LOBSTER, 6 OYSTERS, 4 SHRIMP, 4 CLAMS,
2 PC. KING CRAB
110

COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,
8 SHRIMP, 8 CLAMS, 4 PC. KING CRAB
220

CLASSIC COCKTAIL PICO DE GALLO
MUSTARD AIOLI SALSA ROSADA
PINEAPPLE MIGNONETTE

ENTRÉES

HALIBUT BANGKOK

YELLOW COCONUT CURRY, RED CHILI, STEAMED JASMINE RICE 56

BARBECUED CHILEAN SEA BASS

FRESH CORN TORTILLAS, ALMOND CREAMED LEEKS, PASILLA PESTO 56

WILD SCOTTISH SALMON

KONBU POACHED, WILD MUSHROOMS, CONGEE, MISO AIOLI, SPICY CUCUMBERS,
DASHI 55

ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI SAUCE 48

PEPPERCORN SEARED FILET OF BLACK ANGUS

SPICY CAULIFLOWER RICE, ROASTED CORN, CHARRED TOMATO, GARLIC BACON
GLACE, SMOKED CHILI BUTTER 65

IRON SEARED NY STRIP

CHEDDAR CRUSHED POTATOES, CRISPY BROCCOLI,
ROASTED GARLIC BUTTER 75

TOMATO CRUSTED COLORADO LAMB

SEARED POLENTA, PISTACHIO PESTO, PISTO, BALSAMIC MINT SAUCE, BLACK
GARLIC ROASTED CAULIFLOWER 64

GRILLED FREE-RANGE CHICKEN BREAST

GREEN CHILE POLENTA, CACTUS LEAF RELISH, CHIPOTLE GLACE 48

SIDES 15

GARLIC WILTED SPINACH BUTTERED ASPARAGUS BRUSSELS SPROUTS
HAND-CUT FRIES ONION RINGS WHIPPED POTATOES
GARLIC CHEESE BREAD CRISPY ROASTED BROCCOLI

EXECUTIVE CHEF MILES ANGELO