



FOR THE TABLE

TOGARASHI CAULIFLOWER (GF) (VG)

togarashi sour cream, peanut,
sweet chili, cilantro

TUNA TATAKI TACOS*

wonton shell, spicy tuna, furikake,
tataki sauce, avocado mousse

LOBSTER CRISPY RICE (GF)

lobster claw salad, crispy sushi rice,
ponzu, spicy aioli

SMOKED WAHOO FISH DIP

cherry tomato, pickled jalapeño,
celery, everything cracker

LOBSTER DIP

Gruyère, mozzarella, shallot, pepper, herb,
Caribbean & Maine lobster, everything cracker

ARGENTINIAN EMPANADA

seasoned beef, onion, olive, boiled egg, frisée,
radish, pickled onion, chimichurri aioli

SALADS

TOMATO & BURRATA (GF) (VG)

heirloom tomato, burrata, sweet tomato jam,
crispy prosciutto, balsamic pearls, basil oil

PEAR & GOAT CHEESE (GF) (VG)

market greens, goat cheese, candied baby carrot,
pickled onion, candied pecan, pomegranate,
citrus—oregano vinaigrette

CAESAR

baby gem, challah crouton, parmesan,
boquerone

add Chicken / Shrimp / Salmon / Churrasco**

PIZZA *gluten-free cauliflower crust +3*

MARGHERITA (VG)

San Marzano tomato, basil, mozzarella

CHICKEN CARBONARA

grilled chicken, crispy guanciale, white sauce,
scallion

MUSHROOM & TRUFFLE (VG)

roasted mushroom, truffle aioli, scallion

SPICY PEPPERONI

San Marzano tomato, hot honey, pepperoni

HOUSE SPECIALTIES

WAGYU BEEF SHORT RIB (GF)

roasted butternut squash, zucchini,
char-grilled baby corn

SMASH BURGER*

double patty, sharp cheddar, bacon jam,
pickle, sun dried tomato aioli

SHORT RIB BOLOGNESE

fusilli bucati pasta, herb ricotta,
fresh basil, Calabrian chili oil

KIMCHI FRIED RICE (VG)

wok-tossed kimchi, cremini mushroom, bell
pepper, pea & bok choy, soy, sunny egg
(cauliflower substitution available for vegan guests)

CHILEAN SEA BASS

cauliflower—leek purée, roasted spaghetti squash,
crispy leek, piccata sauce, tomato concassé

OVEN ROASTED CHICKEN

Moroccan couscous with mushroom,
broccolini, au poivre, herb, tomato concassé

PAN-SEARED SALMON (GF)

ginger-orange glaze, baby bok choy,
steamed rice, carrot salad

[GALLEY]

WOODFIRE GRILL

Hand sourced & crafted with care, featuring the finest meats and seafood from around the world.

FILET MIGNON* 8oz (GF)
chimichurri

PRIME COWBOY RIBEYE* 21oz (GF)
chimichurri

GRILLED SWORDFISH (GF)
bruschetta caponata, asparagus,
lemon garlic cream sauce

STEAK FRITES* 8oz
churrasco, pomme frites, chimichurri

NEW YORK STRIP* 14oz (GF)
wild mushroom fricassée, crispy potato

TOMAHAWK STEAK* 32oz (GF)

ENHANCEMENTS

chimichurri
garlic herb butter
wild mushrooms fricassee

grilled shrimp
cold water lobster tail*

All steaks finished with maldon sea salt, roasted garlic and rosemary.

SIDES

HONEY ROASTED CARROTS (GF) (VG)
honey butter, parsley, salt

MAC & CHEESE
fusilli, gruyère, cheddar, chive

GRILLED ASPARAGUS (GF) (VG)
lemon zest, parmesan

TRUFFLE FRIES (VG)
parmesan, herb blend, truffle oil

HERB MASHED POTATO (GF) (VG)
garlic-herb butter, chive

GRILLED BROCCOLINI (GF) (VG)
roasted garlic, harissa vinaigrette

PIZZA BREAD (VG)
herbs, parmesan, san marzano tomato

Gluten-Free (GF) Vegetarian (VG) Vegan (V)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase the risk of foodborne illness.

Credit card and room charges only | 20% gratuity added to all transactions
| maximum 4 split checks per table |

[GALLEY]

DESSERT

KEY LIME TART

yuzu lemon curd, strawberry gelée

OVEN BAKED COOKIE

chocolate chip, vanilla ice cream,
sea salt, caramel

CLASSIC CHEESECAKE

berries & orange compote, micro mint

CREMA CATALANA

berry compote

TRIPLE LAYER CHOCOLATE CAKE

crème anglaise, fresh berries,
bourbon whipped cream

GALLEY-MADE CELLOS

Small-batch citrus and fruit cordials, crafted
in-house and inspired by traditional limoncello.

THE GOLDEN APPLE

red & green apple, cinnamon,
clove, brown sugar

CRIMSON RESERVE

cranberry, brown sugar, white sugar

VIOLETTA

blackberry, lavender, white sugar

AMARETTO ESSENCE

toasted marcona almond, pecan, raw
sugar, white sugar

SWEET & FORTIFIED

LATE HARVEST & SAUTERNES

Carmes de Rieussec | Sauternes, FR 2018

Far Niente *Dolce* | Napa Valley, CA

PORTO

Sandeman *Fine Ruby Port* | Douro, PT

Sandeman *Fine Tawny Port* | Douro, PT