

[GALLEY]

◇ THREE COURSES | \$59 ◇

FIRST COURSE

Choice of one

CAESAR

baby gem, challah crouton,
parmesan, boquerone

TOGARASHI CAULIFLOWER

togarashi sour cream, peanut,
sweet chili, cilantro

SHORT RIB SLIDERS

korean bbq, slaw, yuzu vinaigrette

ENTRÉE

Choice of one

OVEN-ROASTED CHICKEN

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

PAN-SEARED SALMON

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

SHORT RIB BOLOGNESE

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

DESSERT

Choice of one

KEY LIME TART

yuzu lemon curd, strawberry gelée

CLASSIC CHEESECAKE

berries & orange compote, micro mint



Credit card and room charges only | 20% gratuity added to all transactions

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

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ENHANCEMENTS

FIRST COURSE

TUNA TATAKI TACOS* +8

wonton, spicy tuna, furikake,
tataki, avocado mousse

LOBSTER CRISPY RICE +10

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

ENTRÉE

STEAK FRITES* +18

8oz churrasco, pomme frites,
chimichurri

GRILLED SWORDFISH +18

caponata, asparagus,
lemon garlic cream sauce

FILET MIGNON* +30

8oz filet, chimichurri

WAGYU BEEF SHORT RIB +12

roasted butternut squash, zucchini,
grilled baby corn



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