



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

ARGENTINIAN EMPANADA

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

SHORT RIB SLIDERS

korean bbq, slaw, yuzu vinaigrette

SALADS

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

Chicken / Shrimp / Salmon / Churrasco**

PIZZA

MARGHERITA (VG)

San Marzano tomato, basil, mozzarella

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

KIMCHI FRIED RICE (VG)

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

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

SHORT RIB BOLOGNESE

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

[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

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 | maximum 4 split checks per table

A 20% operations charge is added to all food and beverage transactions.
One hundred percent of this charge is distributed to employees who provide and support service.
Additional gratuity is optional.

[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

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

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

CORDIALS & APERITIFS

1.5 OZ

Aperol Aperitivo

Averna Amaro Siciliano

Campari Aperitivo

Chartreuse Fabriquee Green

Chartreuse Fabriquee Yellow

Grand Marnier

Lucid Absinthe Superieure

Luxardo Sambuca

Montenegro Amaro Italiano

Nonino Quintessentia Amaro Italy

Sambuca Romana

VEP L Garnier Chartreuse