

STEAKHOUSE MENU



CHEERS

THE MARTINI BAR

- vesper** - gin, vodka, lillet blanc, lemon twist
- dirty martini** - gin or vodka, olive juice, blue cheese olives
- french** - vodka, pineapple juice, chambord
- lemon drop** - citrus vodka, triple sec, lemon juice, simple, basil
- aviation** - gin, luxardo cherry liquor, lemon juice, creme de violette

OLD-SCHOOL TO NEW SCHOOL BITES

SESAME CRUSTED SEARED AHI TUNA

wonton crisp, asian slaw, plum sauce

ARANCINI

cheese-stuffed risotto croquette, truffle bechamel

LOBSTER BISQUE SHOOTER

sherry cream foam

YEAST-RAISED BLINI

california caviar, creme fraiche, shallot

CREOLE CAB CAKES

jumbo lump crab, chipotle honey corn potatoes, remoulade

BACON-WRAPPED DATES

stuffed with goat cheese and macona almond

BLOODY MARY SHRIMP COCKTAIL

individual shooters

DINNER

I

GEM WEDGE SALAD

blue cheese, toasted walnuts, bacon, cherry tomatoes, chives, crispy onions, homemade ranch

parker house rolls - served warm with butter

II

SURF'N TURF

sous vide & grilled filet mignon, garlic butter maine lobster tail (or shrimp) w/ peppercorn, bearnaise or housemade chimichurri sauce

SEARED HALIBUT

garden herb champagne mignonette, micro arugula, fried capers

accompanied by potato puree, truffle mac'n cheese, sauteed mushrooms and creamed spinach

III

CHOCOLATE PASSION FRUIT DOME

chocolate-hazelnut feuilletine crisp, chocolate biscuit, passion fruit brulee & gelee, chocolate mousse, chocolate glaze - finished with passion fruit sauce, chocolate chard and candied hazelnuts