



Bubbles & CAVIAR FOR TWO

Taittinger Brut and Kaluga Reserve "The New Beluga"
Two Glasses Champagne and 1 oz Caviar Buckwheat Blini's + Traditional Garnishes 120.

Amuse Bouche

WAGYU & TRUFFLES

Seared Cube Miyazaki A-5 Wagyu Shaved Alba Truffle

Appetizer

- SOUTH AFRICAN LOBSTER MORSELS** lightly fried, local honey-mustard aioli
- CHILE GLAZED TIGER SHRIMP** citrus yuzu, pickled cucumber, scallions
- HALF DOZEN "EAST & WEST COAST" OYSTERS ON THE HALF SHELL** pink peppercorn mignonette, cocktail & horseradish sauce
- HALF & HALF COCKTAIL** colossal lump crab & jumbo Florida shrimp - spicy pink brandy mayo, cocktail sauce
- SUSHI GRADE AHI TUNA TARTARE*** hass avocado, radish petals, white soy citronette
- COLOSSAL LUMP CRAB CAKE - MARYLAND STYLE** lemon grain mustard emulsion
- PRIME BEEF TENDERLOIN "EVERYTHING" CARPACCIO** arugula, shaved parmesan, garlic dijon aioli
- "CHOPPED" SALAD** hearts of palm, chickpeas, triple cream blue cheese wedge, lemon-basil ranch

Entree

FILET MIGNON - GENUINE 1855 BLACK ANGUS

PRIME NEW YORK STRIP BLACK DIAMOND

PRIME BONE IN RIBEYE BLACK DIAMOND

BROILED & STUFFED LOBSTER

with savory Maryland style colossal lump crab, drawn butter, lemon

WHOLE TWO POUND MAINE LOBSTER

steamed and cracked, drawn butter, lemon

SIGNATURE SOUTH AFRICAN TWIN LOBSTER TAILS

lightly fried, honey mustard aioli, drawn butter

SURF & TURF

half two pound Maine lobster + filet mignon - drawn butter, lemon

CHILEAN SEA BASS "HONG KONG"

wok spinach, sesame soy broth, ginger, jasmine rice

FAROE ISLANDS SALMON & COLOSSAL LUMP CRAB "OSCAR"

coconut lobster sauce, sesame sushi rice cake

Sides

Choice of One

CREAMY CURLY MAC & SMOKED GOUDA

CREAMY YUKON GOLD WHIPPED POTATO

THICK CUT ONION RINGS

CREAMED BABY SPINACH

JUMBO ASPARAGUS, HOLLANDAISE

PURE CREAMLESS CORN MASH

1 LB. BAKED IDAHO - BUTTER, SOUR CREAM, CHIVES

Dessert

SELECTION PRESENTED BY SERVER

215/pp. | Wine Pairings 69/pp. Price is per person. No Substitutions. Tax & Gratuity Not Included.

* These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meat may increase your risk of food borne illness. 01192024