

Dinner
Late Night
Drinks



Steaks
Chops
Seafood

Gluten Free Menu

~ Selections from The Raw Bar ~



Steak Tartare 24

Capers, Cornichon & Egg Yolk

Cheese Fondue 27

With Blue Cheese 30

Potato Skins, Bacon Bits & Apple

Hummus 16

*Smoked Paprika, Tomato & Cucumber
(Vegan)*

Sautéed Baby Squid 17

Garlic, Butter & Parsley

Country Pate 17

Cornichons, Dijon & Pickled Vegetables

Clam Stew (2 or more) 38

Celery, Sweet Corn, Potato & Cream

Steamed Clams 22

Shallots, Black Pepper & White Wine Butter

Cream of Tomato 11

Chives

Watercress & Endive 17

*Blue Cheese & House Vinaigrette
(Vegan – without Blue Cheese)*

Leek Vinaigrette 14

*Red Pepper, Tomato, Chives & Mustard Vinaigrette
(Vegan)*

Iceberg 15

*Tomato, Red Onion, cucumber, Feta & Olives
(Vegan – without Feta Cheese)*

Sashimi Platter 28

Yellowtail, Salmon & Tuna



1 ½ lbs. Steamed Lobster 58

Corn on the Cob & Baked Potato

Sweet & Spicy Catfish 29

Mashed Potatoes & Collard Greens

Rack of Lamb 58

Spinach, Mashed Potatoes & Thyme

Duck Breast 35

Grilled Endive & Cauliflower Puree

Paella Basquez 48

Saffron Rice, Seafood & Chicken

Paella Royale 142

Over the Top for 4 or More

Salmon 38

Asparagus & Mustard Sauce

Pork Chop 44

Mashed Potatoes, Minted Peas & Bourbon Glaze

Wagyu Hanger Steak* 37

16oz. New York Strip Steak* 59

8 oz. Filet of Beef* 54

32 oz. Frenched Rib Chop* 140

4 oz. A5 Wagyu* 145

16 oz. Boneless Ribeye* 58

**with Truffle Butter or Blue Cheese Butter*

Sides 9

Mashed Potatoes or Baked Potato 9

Grilled or Steamed Asparagus 9

Sautéed or Steamed Spinach 9

Wild Mushrooms 9

Green Salad 9

Sautéed Collard Greens 9

(Vegan – without Butter)

Corn on the Cob 9

(Vegan – without Butter)

Roasted Shishito Peppers 12