

## starters

### CRISPY OYSTERS

pickled vegetables, frisée lettuce and citrus aioli

### BONE MARROW

roasted bone marrow, wild mushroom, parmesan  
breadcrumbs, red wine reduction

### WAGYU BEEF CARPACCIO

arugula, shaved parmesan, EVOO, shallot and  
caper vinaigrette, crostini

### SHRIMP COCKTAIL

poached jumbo shrimp, served with a  
coconut cocktail sauce and horseradish

### ESCARGOT

shallot, garlic, white wine, grilled crostini

## soups

### FRENCH ONION

sherry wine, gruyere cheese and herb croutons

### LOBSTER BISQUE

citrus crème fraîche and micro cilantro

## salad

### STEAKHOUSE WEDGE

iceberg Lettuce, heirloom tomato,  
bleu cheese crumbles, bacon vinaigrette

### CAESAR

romaine heart, herb croutons, white anchovies,  
shaved parmesan, red wine Caesar dressing

### STRAWBERRY & PEAR

local mixed greens, feta cheese, candied pecans,  
tomato, cucumber, strawberry vinaigrette

## sharable sides

### WHITE TRUFFLE MAC AND CHEESE

elbow pasta, cheese sauce, parmesan herb panko topping

### ROASTED MUSHROOM

oven roasted wild mushroom

### BRUSSEL SPROUTS

crispy brussel sprouts, tossed in a sweet and  
spicy chili sauce, topped with bacon

### MASHED POTATO

Yukon herb mashed potato

### ASPARAGUS

grilled asparagus, lemon gremolata

### LOADED BAKED POTATO

sour cream, butter, cheese, bacon, green onion



## desserts

### CHOCOLATE AND CREAM FRUITS DECONSTRUCT

flexi ganache, passion fruit mango sorbet,  
white chocolate snow, coconut cream

### SWEET PEAR

chilled pear soup, goat cheese fritters, honey tuilles with  
chocolate ganache and goat cheese timbales

### EXPERIENCE IN LIME

classic key lime pie, lime macaroon, exotic coulis,  
and lime sorbet

### THE FROZEN ZONE

trio of sorbet, mango, cherry, and soursop,  
local micro green

## LOCAL BUTCHER'S CUTS\*

### 8oz FILET MIGNON

### 16oz RIBEYE

### CHATEAUBRIAND FOR 2

### VEAL CHOP

## steak sauces

TRUFFLE BUTTER | CABERNET PEPPERCORN DEMI | BERNAISE  
BORDELAISE | HORDERADISH CREAM

## steak toppings

### SHRIMP SCAMPI

### OSCAR-STYLE

### SMOKED BLEU CHEESE & CARAMELIZED ONION

### BLACK TRUFFLE BONE MARROW BUTTER

## entrées

### PAN SEARED QUAIL

asparagus tips, red wine reduction and  
roasted potato

### RACK OF LAMB

herb marinated, roasted sweet potato  
puree and mint sauce

### SEA BASS

pan seared sea bass, spinach, lemon and  
tarragon beurre blanc

### SALMON

grilled salmon steak, sauté vegetables,  
Asian glaze

### CHICKEN CHURRASCO

grilled chicken breast, wild rice pilaf,  
roasted pepper chimichurri

### WILD MUSHROOM RISOTTO

wild mushrooms, white wine, shallot,  
shaved Parmesan

\*Consuming raw or under cooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Please inform your server of any and all allergies.



BOGIE & BACALL'S

*a fine dining experience*