



A L A C A R T E
DINNER
M E N U

MEZZE

WARM OLIVES

\$12

PRIME RIB SLIDERS (2)

\$14

CRAB ARANCINI (2)

\$14

BURRATA PEACH FLATBREAD

\$15

BEEF KEBAB (5)

\$15

TOMATO CONCASSE BREAD

\$12

CHICKPEA FRIES

\$15

DINNER APPETIZERS

SOUP DU JOUR

SEASONALLY INSPIRED

\$16

WEDGE SALAD

ICEBERG LETTUCE, BACON, GRAPE TOMATOES,
CRUMBLED BLUE CHEESE, PICKLED ONION,
GORGONZOLA BUTTERMILK DRESSING

\$23

EDGEWATER SALAD

FRESH SPINACH & ARUGULA,
CANDIED PECANS, GOAT CHEESE FETA,
APPLES, BLUEBERRIES,
APPLE CIDER VINAIGRETTE

\$21

CAESAR SALAD

HEARTS OF ROMAINE, HOUSE DRESSING,
CRISPY PANCETTA, SHAVED PARMIGIANO
REGGIANO, FOCACCIA CROUTONS

\$22

CRAB TART

SEASONED CRAB, TARRAGON DILL REMOULADE,
HOT CALABRIAN HONEY

\$29

SEARED FRESH SCALLOPS

DOUBLE SMOKED BACON, CELERIAC PUREE,
POMEGRANATE, MAPLE SHERRY GLAZE

\$31

DINNER APPETIZERS

½ DOZEN FRESH OYSTERS

RED WINE MIGNONETTE, COCKTAIL SAUCE,
FRESHLY GRATED HORSERADISH, HOT SAUCE

\$29

CALAMARI ALLA GRIGLIA

CHAR-GRILLED, KALAMATA-TOMATO TAPENADE,
EVOO, GREMOLATA

\$27

BRAISED BEEF MEATBALLS

HOUSE GROUND USDA BEEF, FRESH RICOTTA,
SAN MARZANO TOMATO SAUCE,
SHAVED PECORINO ROMANO, GARLIC CROSTINI

\$23

SPICED COCONUT SHRIMP

SAMBAL-COCONUT EMULSION,
MANGO JALAPENO CHUTNEY, GRILLED NAAN

\$23

WHIPPED FETA

FRESH TOMATOES, MINT,
FLAKEY SEA SALT, CROSTINIS

\$27

SEACUTERIE

SEARED SCALLOP, SPICY SHRIMP,
SMOKE SALMON, SEARED TUNA, OYSTERS

\$25PP (MINIMUM 2)

TUNA CARPACCIO

TOGARASHI SPICED AHI TUNA,
AGUACHILE VINAIGRETTE, AVOCADO LIME CREMA,
PICKLED ONIONS, DAIKON, WONTON CRISP

\$29

DINNER ENTREES

ALL OUR MEATS ARE SEASONED WITH OUR HOUSE BLEND
OF SPICES, BRUSHED WITH HERBED GARLIC BUTTER,
CHAR GILLED SERVED WITH CHOICE OF POTATO

FILET MIGNON

8 OZ BLACK ANGUS
\$75

USDA PRIME NY STRIPLOIN

10 OZ
\$65

BONE IN RIB EYE

18 OZ
\$79

KANSAS CITY STRIP

14 OZ
\$67

SURF N TURF

GRILLED 8OZ FILET,
ROASTED LOBSTER TAIL,
DRAWN BUTTER
\$ MARKET PRICE

RACK OF LAMB

AUSTRALIAN LAMB
MUSTARD HERB CRUSTED,
WINE GLAZE
\$65

CHOICE POTATO OR VEGETABLES

MASHED - BUTTERMILK, GARLIC, CHIVES

FRENCH FRIES - SALT & PEPPER, FRY SAUCE

LOADED DOUBLE BAKED POTATO - CRISPY PANCETTA,
ONION SOUR CREAM, CHIVES

VEGETABLE MEDLEY

SAUCES \$3

AU POIVRE | BEARNAISE | CHIMICHURRI

ADD-ONS & SIDES (WITH THE ORDER OF AN ENTRÉE)

ROASTED TRIO MUSHROOMS \$10

GARLIC BUTTER SHRIMP (4) \$23

BLACKENED U-10 SCALLOP (1) \$15

ROASTED LOBSTER TAIL \$39

MAPLE BACON BRUSSEL SPROUTS \$15

TRUFFLE PECORINO FRIES \$12

MIXED VEG FOR TWO \$12

ONION RINGS \$14

CHICKPEA FRIES \$14

DINNER ENTREES

ROASTED CHICKEN SUPREME

PARMESAN ASPARAGUS RISOTTO,
BLISTERED TOMATOES, AU JUS

\$39

SCALLOP RISOTTO

SEARED SCALLOPS, CREAMY MUSHROOM RISOTTO

\$49

ICELANDIC COD

POTATO BRANDADE, TOMATO FENNEL BROTH,
PEAS, VANILLA CONFIT TOMATO

\$44

ROASTED DUCK CONFIT

DOUBLE CURED DUCK LEGS,
POMME PUREE, BOURBON SHERRY REDUCTION

\$42

LOBSTER LINGUINE

POACHED LOBSTER, DOUBLE SMOKED BACON,
CHARDONNAY CREAM SAUCE

\$49

BURRATA PASTA VERDE

HOUSE-MADE PASTA, BASIL AND SPINACH PESTO,
FRESH ITALIAN BURRATA, AGED BALSAMIC, EVOO

\$35

GRILLED HALLOUMI

GRILLED VEGETABLE RATATOUILLE,
CHICKPEA FRIES, CAPONATA

\$29

TOFU AND TEMPEH OPTIONS AVAILABLE

SEARED TUNA SALAD

SESAME CRUSTED AHI TUNA, MIXED GREENS,
AVOCADO, RADISH, PICKLED ONION, FENNEL, EDAMAME,
APPLE CIDER BERRY EMULSION

\$27

VEAL CHOP PARMIGIANA

BREADED VEAL PROVINI, MARINARA,
FRESH MOZZARELLA, PESTO LINGUINI

\$47