



## RAW + CHILLED

WEST COAST OYSTERS	\$3.5/PC \$36/DZ	YELLOWTAIL	\$16
EAST COAST OYSTERS	\$3/PC \$30/DZ	yellowtail ceviche tossed with jalapeno, avocado and ginger soy sauce in crispy taco shell	
CHEF'S SPECIAL CEVICHE	\$15	TUNA TARTARE	\$16
SHRIMP COCKTAIL	\$16	seaweed salad, soy sauce, sweet chili sesame oil, lemon juice, mango	
served with cocktail sauce + fresh lemon		SALMON TARTARE	\$15
		indian curry aioli, naan bread	

## APPETIZERS + GREENS

BEEF CARPACCIO	\$17	FOIE GRAS TORCHON	\$18
shimeji mushrooms, baby arugula, shaved parmesan, olive oil		fig marmelade, apple, pain de mie	
CAESAR SALAD	\$20	BURRATA & HEIRLOOM TOMATO	\$17
prepared table side		baby arugula, white balsamic reduction, basil oil	
GARDEN SALAD	\$16	AVOCADO SALAD	\$16
baby spinach, fresh strawberries, dried cranberries, walnuts, goat cheese, raspberry vinaigrette		baby heirloom tomatoes, avocado, cucumber, olive oil, lemon vinaigrette	

## PASTA + RISOTTO

SEAFOOD LINGUINI	\$32	PREPARED TABLE SIDE	
shrimp, mussels, seafood marinara sauce		IN A GRANA PADANO PARMIGIANO REGGIANO CHEESE WHEEL	
LOBSTER RAVIOLI	\$28		
lobster brandy cream sauce, chives (6 pcs)			
THREE MUSHROOM RISOTTO	\$28	POMODORO PARMESAN	\$26
portobello, crimini, shiitake mushrooms, truffle oil, parmesan			

## LAND

grass-fed, antibiotic free

RIB EYE 22 OZ	\$68
NEW YORK STRIP 12 OZ	\$36
FILET MIGNON 8 OZ	\$38
LAMB CHOP	\$48
CHICKEN PAILLARD	\$28
free range chicken, arugula, cherry tomatoes, parmigiano reggiano	
SAUCES	\$2
Peter Luger – Garlic Aioli – Champignon – Green Peppercorn	

## SEA

CHILLEAN SEABASS	\$38
baby carrots, baby zucchini, cauliflower puree, champagne sauce	
MUSSELS MARINIERE	\$28
white wine, shallots, garlic, hand cut french fries	
WHOLE BRANZINO - FOR TWO	\$65
salt crusted branzino, served table side	
LOBSTER	MP

## SIDES

SAUTEED SPINACH	\$8	SAUTEED MUSHROOMS	\$8
garlic, olive oil		garlic, shallots, parsley	
GRILLED ASPARAGUS	\$8	HOMEMADE MASHED POTATOES	\$7
shaved parmesan, lemon zest		add truffle oil \$3	
HARICOT VERTS	\$8	HAND CUT FRENCH FRIES	\$7
caramelized onion, soy sauce		add truffle oil \$3	

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Please notify your server of any food allergies you may have. Menu subject to change. Gratuity and taxes will be added.

THE  
GARDEN

