



RAW + CHILLED

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| 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

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| 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

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| 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

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

SEA

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| 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

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|------------------------------|-----|---------------------------|-----|
| 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

