
APPETIZERS

Colossal Tiger Prawns
Horseradish, Lemon, Petite Salad

***Beef Tartare**
Classic Accompaniments

Jumbo Lump Crabcakes
Dijonnaise, Apple, Pickled Mustard Seed

***Grand Chilled Seafood Tower**
Oysters, Prawns, Crab Legs,
Lobster Tail, Tuna Sashimi,
Traditional Accoutrements



Roasted Cauliflower
Goat Cheese, Romesco, Almonds

***Oysters On The Half Shell**
House Hot Sauce, Lemon,
Champagne Mignonette

Escargot
Paris Butter, Focaccia, Lemon

***Spicy Tuna Poke**
Harrisa, Cucumber, Yogurt, Rice Paper



SOUPS & SALADS

Traditional Lobster Bisque
Crème Fraîche, Sherry, Chive

French Onion Soup
Gruyère, Brandy, Brioche

Marinated Baby Beet Salad
Heirloom Beets, Goat Cheese,
Pistachio, Citrus Vinaigrette

Caesar Salad
Romaine Hearts, Croutons,
Pecorino Cheese, White Anchovy,
Maury's Caesar Vinaigrette

Blue Cheese Iceberg "Wedge"
Nueske Bacon, Tomato,
Pickled Red Onion, Egg,
Point Reyes Blue Cheese, Chives

Organic Greens
Mixed Greens, Seasonal Fruit,
Balsamic Vinaigrette



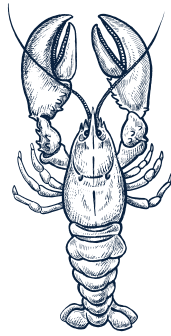
SUSTAINABLE SEAFOOD

Alaskan Crab Legs
Full Pound, Lemon, Butter

Swordfish au Poivre
Cauliflower, Caper Lemon Butter

Pacific Halibut
Pan Seared, Haricot Vert,
Almonds, Brown Butter

Lobster Linguine
Calabrian Chilies, Butter, Cognac,
Parmesan, Basil, Tomato



Black Grouper
Roasted Asparagus, Tomato Vinaigrette

***Ahi Tuna**
Vierge Sauce, Olives, Curred Yolk, Chimichurri

***Faroe Island Salmon**
Beets, Horseradish, Crème Fraîche, Lemon

***Diver Scallops**
Pan Seared, Parsnips, Blood Orange Reduction



QUALITY MEAT

***Black Angus Petite Filet**
6 oz – Chairman's Angus Beef

***Black Angus Filet**
10 oz – Chairman's Angus Beef

***Bone-In-Ribeye**
20 oz – Allen Brothers Prime Beef

***Prime Tomahawk Ribeye**
(For Two)
36 oz – Grand Western Beef

***Australian Wagyu NY Strip**
14 oz – Westholme Ranch

***NY Strip Dry-Aged**
14 oz – Grand Western Beef

***Colorado Lamb Rack**
Yogurt, Cucumber, Dill

Free-Range Chicken
7 oz – French Cut
Tarragon, Whole Grain Mustard, Reduction

***Duroc Pork Chop**
16 oz – Preserved Apple, Swiss Chard

SAUCES

Bordelaise | Truffle Butter | Bearnaise
au Poivre | Preserved Lemon Butter | Chimichurri

SIDES TO SHARE

Roasted Asparagus
Sea Salt, Olive Oil,
Preserved Lemon

Creamed Spinach
Parmesan, Crispy Shallots

Truffle French Fries
Parmesan, Chive, Garlic Aioli

Whipped Yukon Potatoes
Sweet Cream, Sea Salt, Garlic

Wild Mushrooms
Garlic, Parsley, White Wine

Crispy Brussel Sprouts
Pickled Fresno Chilis

Maury's Au Gratin
Gruyère, Parmesan, Cream

Lobster Mac & Cheese
Cavatappi, Maine Lobster, Taleggio