

# STARTERS

ROASTED PEPPER & GARLIC HUMMUS GRILLED PITA	18	FRENCH ONION SOUP SWISS & GRUYERE CHEESE, BRIOCHE TOAST	15
IN KEEPER SALAD ROMAINE, RADICCHIO, OLIVES, BACON, HEART OF PALM, BLUE CHEESE, SHERRY VINAIGRETTE	20	LOBSTER BISQUE TARRAGON, CHANTILLY CREAM	28
CAESAR SALAD WINE HERB BUTTER, PARMESAN, GRILLED BAGUETTE BREAD	19	PACIFIC SHRIMP COCKTAIL (5) DUANE'S COCKTAIL SAUCE, HORSERADISH CREAM	30

## JAPANESE A5 WAGYU RIBEYE 4 OZ | 125

SERVED RARE WITH A HOT STONE GRILL EXPERIENCE ACCOMPANIED BY SHISO PESTO,  
HAWAIIAN LAVA SALT, AND PONZU SAUCE.

## A LA CARTE USDA PRIME BEEF

CENTER CUT FILET MIGNON 8 oz	75	AUSTRALIAN WAGYU NY STRIP 9 OZ   100
RIB EYE 16 oz	66	HAWAIIAN LAVA SALT, SHISO PESTO, PEPPERCORN SAUCE.
BONE IN RIB EYE 22 oz	90	
NEW YORK 14 oz	74	
		<u>ADD ON</u>
		CRAB OSCAR 15 JUMBO CRAB, CHIVES, SPICY AIOLI
		6 OZ MAINE LOBSTER TAIL 27
	<u>SAUCES</u>	
MUSHROOM 7	BEARNAISE 7	
DEMI-GLACE	PEPPERCORN 7	



## FROM THE SEA

AHI TUNA 8 oz	54	SCOTTISH SALMON 8 oz	43
AUSTRALIAN OBSTER TAIL 10-12 oz	75		

## HOUSE SPECIALTIES

LOBSTER MAC & CHEESE WHITE CHEDDAR, PARMESAN CRISPY LEEKS, MORNAY SAUCE	41	ORGANIC SEARED CHICKEN PAN JUS, MASHED POTATO, BABY CARROTS	45
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## ACCOMPANIMENTS

TRUFFLE MAC & CHEESE PARMESAN CRISP	16	CREAMED SPINACH MORNAY, PARMESAN	14
BAKED POTATO SOUR CREAM, BUTTER, CHIVES	14	ASPARAGUS	14
GARLIC CONFIT MASHED POTATOES	14	BABY CARROTS	14

\*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergy.

20% Gratuity for gathering of 6 or more.\*