

## APPETIZERS

- \*SHRIMP TEMPURA 14**  
shrimp, spicy mayo, lettuce, diced red pepper
- \*YELLOW TAIL TACOS 15**  
crispy tacos, ceviche yellow tail snapper, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce
- \*VEAL MEATBALLS 13**  
served with homemade marinara sauce and parmesan cheese
- CREAM OF VEGETABLES 7**  
red and green peppers, zucchini, spinach, haricot vert, a touch of cream
- GAZPACHO 7**  
cucumber, red and green peppers, red onion, tomato, bread, seasoned with a touch of red vinegar, lemon juice and tabasco

## SALADS

- \*STUFFED AVOCADO WITH SHRIMP SALAD 13**  
celery, lemon zest mayonnaise and Titi shrimp
- FRESH MARKET SALAD 14**  
local greens, cucumber, green onion, charred corn, mango, lemon vinaigrette  
(choice: chicken 6, shrimp 6, salmon 7)
- SUMMER BLOSSOM SALAD 15**  
spinach, fresh strawberries, dried cranberries, walnuts, apples, goat cheese, raspberry vinaigrette dressing
- \*KALE SALMON SALAD 21**  
grilled salmon, green kale, organic quinoa, pine-nuts, carrots, lemon vinaigrette
- GRILLED BABY ROMAINE 14**  
authentic caesar dressing, focaccia, shaved parmigiano reggiano and cherry tomatoes  
\*(choice: chicken 6, shrimp 6, salmon 7)
- BURRATA & FRESH TOMATOES 16**  
creamy mozzarella & fresh market tomatoes  
baby arugula, white balsamic reduction diced vbell pepper and basil oil

## TARTARE

- \*TUNA TARTARE 14**  
raw fresh diced tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad and diced mango
- \*SALMON TARTARE 14**  
raw fresh diced salmon, Indian curry aioli and naan bread

## SANDWICHES

- served with hand cut french fries or house salad
- \*ORANGE BLOSSOM BURGER 16**  
8oz fresh ground black angus, sliced tomato, onion, lettuce on brioche (add: cheese 1, bacon 1, avocado 2)
  - \*BOUCHER TURKEY BURGER 16**  
homemade 8oz turkey burger, avocado, tomato, onion, lettuce, cornichon salsa rosa on brioche (add: cheese 1)
  - TURKEY CLUB 15**  
an american classic: turkey, tomato, avocado, mayo and bacon
  - \*KALE FREE RANGE CHICKEN SANDWICH 16**  
brioche, honey mustard chicken, kale, tomato and avocado
  - \*BBQ STEAK SANDWICH 16**  
naan bread, bbq steak, caramelized onions, baby arugula and swiss cheese  
(add: bacon 1, avocado 2)

## SEA

- \*ALMOND TROUT 24**  
fresh buttery rainbow trout, fresh beans, toasted almonds, brown butter
- \*MUSSELS MARINIÈRE 22**  
steamed in white wine with shallots, garlic, parsley and served with hand cut french fries
- \*CAJUN AHI TUNA STEAK 26**  
served with haricot vert, avocado, cherry tomatoes, and balsamic glaze
- \*CHILEAN SEA BASS 36**  
sea bass filet, sautéed vegetables, celery root puree and our signature champagne sauce

## PASTAS

- \*LINGUINI SEAFOOD 24**  
linguini tossed with shrimp, mussels, olive oil in our homemade seafood marinara sauce
- FETTUCINE AL POLPETTINI 19**  
veal meatballs, homemade marinara sauce, cherry tomatoes and shaved parmigiano reggiano
- FETTUCCINE ALFREDO 14**  
homemade alfredo sauce (add: chicken 6, shrimp 6)
- \*LOBSTER RAVIOLI 24**  
lobster ravioli in a lobster brandy cream sauce with chives
- PENNE A LA VODKA 15**  
served with homemade vodka pink sauce, parmesan cheese (add: chicken 6, shrimp 6)
- PENNE PRIMAVERA 19**  
penne tossed with zucchini, green and red peppers, cherry tomatoes, olives, parmesan and olive oil

## SIGNATURE DISHES

- THREE MUSHROOMS RISOTTO 22**  
arborio rice, portobello, crimini and shiitake mushrooms with white truffle oil and parmesan
- \*SEAFOOD RISOTTO 24**  
arborio rice tossed with mussels, shrimp, garlic, tomato olive oil and lobster stock
- \*MINUTE STEAK 19**  
juicy and tender buttery 8oz steak served with maitre d'hotel butter
- \*FREE RANGE CHICKEN PAILLARD 22**  
pounded chicken breast a la plancha topped with arugula, cherry tomatoes, parmigiano reggiano and lemonette dressing

## LAND

*raised hormone and antibiotic free*

### THE CUT

- \*THE RIBEYE (22 oz) 48**
- \*GRILLED CENTER-CUT NY STEAK (12 oz) 32**
- \*FILET MIGNON (8 oz) 34**
- \*GRILLED LAMB CHOPS 34**

### THE SAUCE

- PETER LUGER 2
- CHAMPIGNON 2
- GREEN PEPPERCORN 2
- GARLIC AIOLI 2

### THE SIDE

- HARICOT VERTS 7**  
green beans sauteed with garlic, shallots, caramelized onion and olive oil
- SAUTÉED SPINACH 7**  
with garlic and olive oil
- SAUTÉED MUSHROOMS 7**
- GRILLED ASPARAGUS 7**
- HOUSE SALAD 6**
- HAND CUT FRENCH FRIES 5**
- HOMEMADE MASHED POTATOES 6**
- ADD TRUFFLE TO ANY SIDE 3**

ASK US ABOUT OUR

## HOMEMADE CAKES

BAKED FRESH DAILY