



STARTERS

FRESH OYSTERS ON THE HALF SHELL

half dozen 24 / full dozen 48

WASABI & GINGER OYSTERS

6 oysters, ginger mignonette, wasabi caviar 24

CAVIAR POTATO CHIPS

assorted tobiko caviar, crème fraîche, red onion 15

COLOSSAL SHRIMP COCKTAIL

traditional cocktail sauce 22

SMOKED SALMON

horseradish crème fraîche, red onions, dill, capers, crispy potatoes 19

BLOC OF FOIE GRAS

foie gras terrine, sweet onions, balsamico 18

SIRLOIN SASHIMI

horseradish cream 23

PROSCIUTTO & MOZZARELLA

prosciutto San Danielle & fresh Italian buffalo milk mozzarella small 16 / large 28

PRINCE EDWARD ISLAND MUSSELS

lemon beurre blanc 19

FRIED FRESH CALAMARI

lobster mayonnaise 18

SHRIMP DEJONGHE

colossal shrimp, garlic butter, bread crumbs 23

FRENCH ONION SOUP

Swiss gruyère gratin 15

BAKED OYSTERS

6 oysters, spinach, Nueski applewood smoked bacon, hollandaise, Swiss gruyère 26

SALADS

TRADITIONAL CAESAR

garnished with Spanish white anchovies 15

TAVERN

bibb lettuce, dried cranberries, toasted walnuts, Papillon Roquefort cheese 15

WEDGE

lemon vinaigrette, blue cheese, honey, truffle oil, crispy prosciutto, pine nuts, grape tomatoes 15

FRESH ITALIAN BUFFALO MILK MOZZARELLA

grape tomatoes, balsamico, extra virgin olive oil 17

BURRATA CLASSIC

fresh from Italy, roasted piquillo red peppers, basil, extra virgin olive oil 17

MAIN COURSE

BROILED GULF SHRIMP

colossal shrimp, Worcestershire butter, garlic mayonnaise 37

PAPPARDELLE CON RAGÙ DI CROSTACEI

fresh pasta, shrimp, scallops, white wine, tomato 39
add 6oz lobster tail 79

FAROE ISLAND SALMON

lemon beurre blanc 32

WILD ALASKAN HALIBUT

lobster beurre blanc 36

8oz AFRICAN COLD WATER LOBSTER TAIL

drawn butter 1 tail 58 / 2 tails 112

10oz BERKSHIRE PORK CHOP MILANESE

panko pecorino crust 34

PARMESAN CRUST ORGANIC FREE RANGE CHICKEN

with wild mushrooms 28
add foie gras 37

STEAK MENU

8oz USDA CHOICE FILET 53

add block of foie gras & toast point 62

8oz USDA PRIME ALLEN BROS FILET 69

FILET & LOBSTER

8oz USDA choice filet & 6oz lobster tail 93

12oz USDA PRIME NY STRIP 63

16oz USDA PRIME ALLEN BROTHERS RIBEYE

boneless 69

“64 DAY DRY-AGED RIBEYE”

22oz USDA Prime Dry-Aged Bone-In Ribeye we recommend rare, medium rare or medium 95

A5 WAGYU MIYAZAKI PREFECTURE STRIP

we recommend rare to medium rare only
5oz 105 / 10oz 210

ADD ONS

AFRICAN COLD WATER LOBSTER TAIL

6oz 40 / 8oz 54

BLUE CHEESE CRUST 8

FOIE GRAS 9

PARMIGIANO CRUST 8

COLOSSAL SHRIMP sold by the piece 5

SIDE DISHES

MACARONI & CHEESE 15

GREEN BEANS ALMONDINE 9

CREAMED SPINACH 9

WILD MUSHROOMS 15

POTATO PUREE 9

BRUSSELS SPROUTS & NUESKI BACON 11

ONE BITE POTATOES 9

GRILLED ASPARAGUS 9