

APPETIZERS

SKAGËN \$ 28

Imported Swedish fresh coldwater prawns, horseradish cream sauce, pumpernickel toast, smoked trout roe, lemon

DUCK & BLACK TRUFFLE TERRINE \$ 34

Pistachio, red onion jam, toasted brioche

ROASTED BONE MARROW \$ 26

Charred bone marrow, toasted sourdough, micro green salad, shredded Angus short rib

SEARED SCALLOPS & SPANISH MORCILLA \$ 36 (ENTREE \$ 56)

Onion soubise purée, balsamic reduction

TUNA CARPACCIO \$ 26

Wasabi aioli, pickled red onions, shaved serrano chilies, citrus heirloom tomatoes, crispy flour tortilla

ORA KING SALMON CRISPY RICE \$ 24

Smoked chipotle aioli & caramel soy

ESCARGOT \$ 26

Imported French snails, served traditionally in a garlic butter

SKULL ISLAND AUSTRALIAN SHRIMP SCAMPI \$ 28

Grilled jumbo shrimp, lemon & white wine butter sauce

LOBSTER TEMPURA \$ 38

Maine lobster tempura, wasabi aioli, fresh lime

KFC \$ 22

Free range chicken or cauliflower, Korean inspired sauce, celery & carrot slaw, sesame seeds

PEPPERCORN CRUSTED YELLOWFIN TUNA \$ 26

Seared Yellowfin tuna, kabayaki sauce, white truffle oil, asparagus & baby herbs

SEARED FOIE GRAS \$ 46

Florida strawberry jam & pickled strawberries, brioche breadcrumbs

CHEESE AND CHARCUTERIE BOARD

Selection of house made salami, cured meats & paté, international & local select cheeses, house made pickles, honey comb, cornichons, fig jam & crostinis

WITHOUT MEAT: \$ 24

WITH MEAT: \$ 36

OYSTERS \$ MP

6 Market fresh oysters, natural with mignonette or New Orleans style

KEY WEST JUMBO SHRIMP COCKTAIL \$ 28

Served on ice with mezcal cocktail sauce & creamy horseradish

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

CAVIAR

	1oz
DYNASTY KALUGA HYBRID	\$145
CLASSIC AMBER OSETRA	\$165
GOLDEN DYNASTY OSETRA	\$185
PRUNIER FRENCH OSETRA	\$245
BELUGA HYBRID	\$290
*oo BELUGA	\$1750
	<i>*by pre-order only</i>

SOUP & SALAD

SOUP OF THE WEEK \$15

LOBSTER BISQUE \$19
Poached lobster meat

ROYAL HARVEST SALAD \$18
Baby spinach, pomegranate seeds, butternut squash, cashews, roasted pumpkin seeds, feta cheese, tossed in a honey dijon dressing

HEIRLOOM BEET SALAD \$19
Roasted heirloom baby beets, filo wrapped chevre, frisee lettuce, champagne vinaigrette, candied walnuts, organic honey

TABLESIDE CAESAR SALAD \$19
Following the traditional Caesar salad recipe invented by Caesar Cardini in Tijuana, Mexico on July 4th, 1924. Created Tableside

STEAKHOUSE WEDGE SALAD \$24
Cherry tomato, red onion, blue cheese crumbles, bacon, balsamic

TRUFFLE CAPRESE \$26
Italian buffalo milk burrata, kumato heirloom tomatoes, balsamic & basil

ENHANCEMENTS

Joyce Farms Chicken Breast \$16

4 Key West Jumbo Shrimp \$22

6oz Grilled Korean Beef Bulgogi \$22

Shaved Truffles \$MP

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ENTRÉES

ROASTED CHILEAN SEABASS \$68

Roasted Chilean Seabass, lobster beurre blanc, squid ink aioli, Swiss chard & roasted truffle potatoes

SOUS VIDE SUCKLING PIG \$58

Red cabbage pureé, honey pak choy, mustard sauce, golden enoki mushrooms

PENNSYLVANIAN GOLDEN CHICKEN & LOBSTER \$68

Seared breast & braised leg of golden chicken, morel mushrooms & Maine lobster

BRAISED BISON PAPPARDELLE \$48

English peas, goats cheese, wild mushrooms, ruby grapefruit segments

SAUTÉED OKINAWA PURPLE POTATO GNOCCHI \$42

Red miso butter sauce, pak choy, sesame, enoki mushrooms, Thai basil

TROISGROS' L'ESCALOPE DE SAUMON À L'OSEILLE \$56

*Seared New Zealand Ora King Salmon, served with a creamy sorrel sauce.
Dish was invented at 3 Michelin Star la Maison Troisgros in 1973*

DOVER SOLE MEUNIERE \$68

English dover sole, lemon butter sauce, fingerling potatoes

CUTTLEFISH TORTELLINI \$58 (APPETIZER \$38)

Scallop & lobster mousse, lemon beurre blanc, bourbon smoked trout roe

FILET OF BEEF "ROSSINI" \$115

8oz USDA Prime beef tenderloin, sautéed foie gras, brioche crouton, French black truffle sauce, potato forestière

WELLINGTON \$70

6oz Prime filet, wild mushroom duxelle, scratch puff pastry, creamed mashed potatoes, sautéed wild mushrooms, pickled mustard seeds, bordelaise

FISH & CHIPS \$36

Beer battered Atlantic cod, mushy peas, house cut chips, tartar sauce, lemon

BIG BEN BURGER \$28

Wagyu beef patty, bacon jam, red Leicester cheese, pickled onion, horseradish, arugula, truffle & parmesan fries

DISHES FOR 2

12 HOUR SLOW-ROASTED LAMB SHOULDER \$86

Pistachios, pomegranate, labna & vine leaves, quinoa & farro

GRILLED TEXAS WAGYU X PICANHA 1.5LB \$95

Chimichurri, molho de aloho, roasted crushed fingerling potatoes, Brazilian tomato & cucumber slaw

TRUFFLE & FOIE GRAS BEEF WELLINGTON \$280

(Preorder 48 hours)

14oz Prime beef tenderloin filled with Hudson Valley foie gras & French black truffles, carved tableside, served with black truffle bordelaise, potato purée, sautéed wild mushrooms

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CUTS

We use USDA Certified Prime Black Angus Beef. Black Angus cattle raised in the grain-rich areas of the Great Plains; a region known for producing the richest Black Angus cattle available.

Texas Wagyu X Beef is the result of black Japanese Wagyu genetics and a fully controlled and proprietary breeding program to produce a premium Wagyu beef with an incredible mouthwatering flavor & marbling.

10OZ WAGYU X HANGER STEAK \$54

12OZ WAGYU X TOP SIRLOIN \$64

14OZ NY STRIP \$58

16OZ BONE IN NY STRIP \$68

8OZ FILET \$75

8OZ RIBEYE SPINALIS \$78

14OZ 65 DAY DRY AGED RIBEYE \$86

16OZ WAGYU X RIBEYE \$118

32OZ PORTERHOUSE \$128

A5 JAPANESE WAGYU 7OZ \$179

50OZ WAGYU X TOMAHAWK \$640
(pre-order, add wrapped in gold for \$145)

Choose 1 sauce: Bordelaise, Perigueux (truffle), Au Poivre, Chimichurri, House Steak Sauce
**extra sauces: \$4*

ENHANCEMENTS

3 SAUTÉED SCALLOPS \$22

4 JUMBO KEY WEST SHRIMP \$22

8OZ COLD WATER LOBSTER TAIL \$38

4OZ SAUTÉED FOIE GRAS \$39

ENGLISH STILTON BLUE CHEESE \$9

RAINBOW PEPPERCORN CRUST \$8

SHAVED TRUFFLES \$MP

SIDES

TRUFFLE FRIES \$14

“SAVOY HOTEL LONDON” CHIPS, ROASTED GARLIC AIOLI \$16

FORAGED MUSHROOMS \$18

CRISPY BRUSSELS SPROUTS \$12

POTATO PURÉE \$12

LOBSTER MAC N CHEESE \$28

CRISPY CRUSHED MARBLE POTATOES, SUMAC & ROSEMARY SALT

1000 ISLAND AIOLI \$14

BROCCOLINI SAUTÉED WITH GARLIC, RED PEPPER FLAKES & LEMON \$14

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