

CHILLED SEAFOOD

BIGEYE TUNA POKE*

roasted macadamia nuts
fried leeks, chili garlic sauce

LOBSTER CEVICHE*

citrus poached lobster, cream
corn, red onions, fresh herbs

SEAFOOD on ICE*

gulf shrimp, alaskan king crab
maine lobster tail, tuna poke
scallop ceviche, shrimp ceviche
plateau / royal

SHRIMP CEVICHE*

tomato, avocado, red onions
lime, cilantro, blue corn chips

SHRIMP COCKTAIL

gulf shrimp, cocktail sauce
fresh horseradish, lemon aioli

APPETIZERS

WHITE BEAN HUMMUS

pita, roasted garlic
fresh lemon, olive oil
feta meringue

BAKED SPINACH DIP

artichoke hearts, creamy cheeses
roasted garlic, tortilla chips

JUMBO LUMP CRAB CAKE

spicy chili aioli, herb salad
lime vinaigrette

SURF & TURF SLIDERS

lobster, short rib, slaw
aioli, fries, brioche

CHEESY GARLIC BREAD

warm ricotta, garlic butter
parmesan, parsley

BEEF CARPACCIO*

roasted tomatoes, red onions
arugula, aged parmesan
whole grain aioli

CRISPY CALAMARI

celery, carrots, buffalo sauce, ranch

MEATS & CHEESES

truffle honey, fruit compote
grilled feta bread

SALADS

CAESAR romaine hearts, herb
croutons, parmesan, crispy ham

BUTTER LETTUCE candied cocoa nibs
peppadew peppers, white cheddar, chives
red wine vinaigrette

TOMATO burrata, basil, truffle honey
parmesan tart, balsamic reduction

HEXX CHOPPED hearts of palm
sweet peppers, tomato, artichoke
provolone, green goddess dressing

WEDGE egg, grilled red onion
candied pecan, bacon, tomato
smoked blue cheese vinaigrette

STEAKS

aged for a minimum of 28 days

FILET MIGNON 8 oz.*

RIB EYE 16 oz.*

NEW YORK 14 oz.*

HANGER STEAK 10 oz.*

FLAT IRON STEAK 8 oz.*

NEW YORK BONE IN 14 oz.*

GREG NORMAN WAGYU BEEF

Australian Prime Wagyu

RIB EYE 14 oz.*

ADDITIONS

**KING CRAB
OSCAR***

**SMOKED BLUE
CHEESE CRUST**

**SHRIMP
SCAMPI***

Sauces available on request: Bèarnaise, Chimichurri, Peppercorn

SIDES

**CRISPY
BROCCOLINI**
citrus reduction

**CHARRED
ASPARAGUS**
benton's ham, fried egg

**ROASTED
MUSHROOM**
shiitake, crimini
goat cheese

MASHED POTATOES
fresh herbs

FRENCH FRIES
ranch seasoning

**ROASTED
CAULIFLOWER**
spicy aioli
spiced almond

RISOTTO
parmesan, parsley
mascarpone

**MACARONI
& CHEESE**
ritz cracker
muenster, fontina

**ROASTED BRUSSELS
SPROUTS**
citrus reduction
balsamic

PASTA & PIZZA

PEPPERONI PIZZA

fresh mozzarella, crispy garlic, marinara

VEGETABLE PIZZA

peppers, broccolini, brussels sprouts
butternut squash, tomato, fresh mozzarella

GNOCCHI POMODORO

tomato, basil, melted burrata

SPAGHETTI CARBONARA

pepper crusted bacon, smoked fontina
bechamel, crispy egg, peas

ENTRÉES

SHRIMP LÍMONE*

smoked onion puree, crispy ham
brown butter carrots, spinach

PAN SEARED SALMON*

black quinoa, wild mushrooms
peas, lemon gremolata

MUSSELS & BAY SCALLOPS*

jasmine fried rice, herb salad
lime coconut curry broth

BAKED BRANZINO*

pea risotto, smoked tomato
romesco sauce, mascarpone

BRAISED SHORT RIB

horseradish, mashed potato
red wine reduction, brussels sprouts

OVEN ROASTED CHICKEN

mashed potatoes, root vegetables
red wine reduction

PRIME WAGYU HAMBURGER*

roasted tomato, smoked fontina
peppered bacon, spicy aioli, french fries

PRIME RIB 16 oz.*

slow roasted rib-eye, au jus
creamy horseradish, mashed potatoes

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked.

Concession fee of 4.7% added to all checks.