



Sunset Menu

Coconut Shrimp 14

Baby Arugula and Roasted Pineapple Rum Dip

Steak Tartare 14

*Diced Beef Tenderloin with Cornichon, Shallot,
Dijon Mustard and Garlic
with Baguette Crostinis and Quail Egg*

Pan Seared Jumbo Lump Crab Cake 15

*Granny Smith Apple-Corn Relish.
and Blood Orange Aioli*

Crispy Lobster Tacos 18

*Tempura Battered Lobster Tail,
Queso Fresco, Mango Salsa and
Shaved Cabbage in Warm Corn Tortillas*

Foie Gras Flatbread 16

*Arugula Pesto, Foie Gras Sausage,
Fontina Cheese, Shaved Shallots
and Baby Heirloom Tomatoes*

Executive Chef - Michael Klocinski