



## SHELLFISH & SEAFOOD

**Half-Shell Oysters\*** Half (1/2) Dozen half-shell oysters served with tarragon mignonette and yuzu cocktail sauce 22

**Shrimp Cocktail\*** Served with avocado & lime emulsion and yuzu cocktail sauce 18

**Whole Chilled Maine Lobster** House creole seasoning, avocado & lime emulsion and yuzu cocktail sauce 60

### Chilled Seafood Platter\*

Whole Maine lobster, three (3) jumbo poached shrimp, three (3) half-shell oysters and three (3) half-shell clams. Served with champagne mignonette, yuzu cocktail sauce and avocado lime & emulsion.

105

### Hot Seafood Platter\*

Whole Maine lobster, sautéed Mexican white shrimp, mussels and seared scallops. Sautéed with garlic, basil, fine sherry and served with a saffron butter sauce.

115 / 60 (Half Portion)

## SMALL PLATES & APPETIZERS

**Seared Foie Gras Medallion** Brioche toast, peach gel, amaretto cookie crumble and pickled apricot 32

**Lobster Bisque** Fine sherry wine, butter-poached lobster tail, brioche and crème fraîche 18

**Prime Beef Carpaccio\*** Cured egg yolk, brown butter vinaigrette, crispy shallot 18

**Jumbo Lump Crab** Served with passion fruit and house creole seasoning 18

## SALADS

**Creole Crab Caesar** Jumbo lump crab, lemony dressing, baby kale and brioche croutons 18

**Baby Iceberg Wedge** Gorgonzola buttermilk dressing, slow smoked pork belly lardon and cherry tomato 18

**Seasonal Greens** Field greens, creamy balsamic vinaigrette, tomato, onion and shaved parmesan cheese 14

## PASTA

*(Appetizer / Entrée)*

**Chanterelle Scallop Risotto** Golden chanterelle, lemon butter sauce and Fresno chili 24 / 44

**Cavatelli with Spicy Lamb Sausage** Broccolini, goat cheese and scallion nage 16 / 28

**Ricotta Ravioli** Butter & chives, silky tomato sauce and parmesan cheese 14 / 25

## ENTRÉE

**New Zealand Half-Rack of Lamb\*** Topped with pecorino cheese, pistachio, herb crust and mint infused veal jus 52

**Bone-in Prime Short Rib Confit** Slow-cooked in wagyu beef tallow and served with bordelaise & horseradish gremolata 46

**Ora King Salmon\*** Dijon mustard beurre blanc and confit tomato 38

**Swordfish Steak\*** Rendered guanciale, capers, cabernet sauvignon vinaigrette, and confit cherry tomato 36

**Thai Chicken** Jidori chicken breast & thigh, basil chili vinaigrette, portobello chips and shishito peppers 32

## BEEF

*All steaks are seared with Chef Joel's blend of garlic & herbs with Himalayan salt, basted with wagyu beef tallow & infused aromatics, finished with flaky sea salt and complementary red wine bordelaise.*

**30-Day Dry Aged Bone-in Ribeye\*** 20oz - Greater Omaha 80

**Bone-in Filet Mignon\*** 12oz - Creek Stone Farms 85

**Prime New York Strip\*** 14oz - Greater Omaha 65

### ACCOMPANIMENTS

Truffle Hennessey Cream Sauce 16

Société® Roquefort Bleu 10

Whipped Béarnaise Sauce 8

### SURF

*Pan seared, finished with saffron & sherry butter*

Whole Maine Lobster 60

Half Lobster 30

Three (3) Mexican White Shrimp 18

### CARVED TABLESIDE

**Tomahawk Ribeye\***

32oz - Westholme Australian Wagyu

195

### ROSSINI FLAMBÉ

**Seared Foie Gras Kissed by Flaming Hennessy Tableside**

Served with truffle Hennessey cream sauce 40

## SIDES

**Lobster Mac** Fresh pasta, garlic herb chévre and lobster meat 18

**Bacon Cheddar Peppers** Shishito peppers, applewood smoked bacon, sharp cheddar cheese and goat cheese nage 16

**Roasted Oyster Mushrooms** Marcona almonds, roasted pepper and garlic emulsion 12

**Sautéed Asparagus** Lemon and whipped tarragon béarnaise 12

**Buttery Mash** Yukon gold potatoes and extra butter 12

**Creamed Spinach** Black truffle béchamel and 62° soft poached egg 11

**Confit Potatoes** Crispy peewee potatoes, wagyu beef tallow and infused aromatics 11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness