

Starters

Oven Baked Select Oysters

Fresh spinach, apple smoked pancetta, fume, pure Persian saffron cream sauce

Cassoulet of Sonoma Escargots

Simmered in garlic, provincial herbs, wine, west coast mushrooms, oven glazed

Vietnamese Spiced Duck Rolls

Roasted Long Island duck, lumpia wrapped, pecans, Thai sweet chili-ginger dipping sauce

Crispy Fritto Misto

Calamari, shrimp, asparagus, lightly flour dusted, flash fried, smoked chili-tomato

Louisiana Crawfish & Crabcake

Herbs crusted, Creole spiced, pan-sauteed, a glare of habanero pepper, chipotle-remoulade

Aged Beef Carpaccio

Heart of palm shavings, organic arugula, capers, aged grana pandano, extra virgin olive oil

Crusty Abi Tuna

Chef selected sushi grade abi tuna, wasabi-crusted and seared rare, citrus-kissed miso vinaigrette

Absolute Gravlox

Pepper vodka cured, Thai herbs, sour cream, and dill pommery mustard

Salads & Soups

Panache of Fire Roasted Peppers

Peppers, mozzarella, tomato, Belgium endives, caper-basil vinaigrette, baby greens

Traditional Caesar Salad

Crisp Romaine, tuscan ciabatta croutons, Parmesan crisp, creamy Caesar dressing

Warm Spinach Salad

Baby spinach, crisp bacon, farm goat milk cheese, and walnut-jerez vinaigre dressing

Soup of the day

Chef's fresh daily soup

Tomato and Asparagus Salad

Sliced beefsteak tomato, onion, asparagus, baby greens, olive oil, balsamic vinaigrette

Tucson Field Salad

Roasted shallots-cherry vinaigrette, with artichokes, may tag bleu cheese, additional 2.00

Ginger-Vegetables Minestrone

Fresh cut garden vegetables, cannellini beans, Sicilian olive oil

Entrées

Oven Baked Ziti

With Italian sausage, tomato, mushrooms, topped with fresh mozzarella

Angry Lobster Arrabiata

10 oz Florida lobster tail, sautéed white wine, in a spicy Tuscan pomodoro sauce with linguine

Bronzed Black Grouper

Creole spiced and baked with steamed shrimp saffron couscous, Mediterranean bouillabaise

Grilled Chicken Piccata "PLUS"

Atop lemon spinach, asparagus, jumbo lump crabmeat, Chablis myer lemon

14 oz Veal Chop "Calvados"

Extra thick, center cut, flame grilled, gratin potato, calvados brandy, granny smith apple salsa

Oven Roasted Duck "Au Figs"

Crispy, corn pepper-cassis-liquor, sauce braised black mission figs compote, gratin potato

Steak Au Poivre "A Classic"

Iron-skillet sautéed, dry aged New York strip, peppercorn crust, cognac, gratin potato

Surf and Turf

A 10 oz rock lobster tail, and your choice of prime steak or jumbo shrimp, seasonal vegetables and gratin potato

Scampi and Lobster Ravioli

Key West shrimp and lobster stuffed ravioli, herbed key lime pink sauce

Jerk Chicken Fettuccine

Jamaican-style marinated chicken, bella mushrooms, artichokes, smooth sage cream sauce

Crisp Grilled Atlantic Salmon

Char-grilled over asparagus, roasted shallots, emilia balsamic vinaigre white wine fusion

Piccata of Natural Veal

Sautéed with fresh lemon, white wine, artichokes, giant capers, Italian parsley, with vegetables

Crusted Colorado Rack of Lamb

Thyme-garlic herbs crusted, oven roasted, vegetables, Cabernet-nicoise olive oil infused lamb jus

BBQ of Texas Wild Boar Saddle

Tamarin flower honey glazed, poire William poached Asian pear, black currant barbecue coulis, gratin potato

Char-Grilled Prime Mignon of Beef

Shiitake mushrooms, stilton infused demi glace, Barolo-reduction, gratin potato

Porterhouse Steak Bearnaise (for two)

38 oz of a premier cut of 28 day prime aged beef, cooked to perfection, served with natural juices, vegetables, and potato