

APPETIZERS

GULF SHRIMP COCKTAIL

(4) GULF SHRIMP, LEMON, COCKTAIL 18

ESCARGOT

FRENCH SNAILS BAKED IN GARLIC-HERB BUTTER, TOPPED WITH PARMESAN 18

BLUE CRAB CAKE

SUPER LUMP BLUE CRAB, LEMON TARRAGON AIOLI & THAI CHILI DRIZZLE 19

CALAMARI FRITTÈ

CRISPY GOLDEN BROWN, HOT CHERRY PEPPERS & CREAMY AIOLI 17

OYSTERS ROCKEFELLER 20

LOUISIANA OYSTERS, CREAMED SPINACH, APPLEWOOD SMOKED BACON, ONION, PARMESAN, BREAD CRUMBS, HOLLANDAISE SAUCE 20

TABLESIDE SHRIMP PERNOD

JUMBO TIGER SHRIMP SAUTÉED IN GARLIC, SPINACH, SHALLOTS & LEMON, FLAMBÉED WITH PERNOD
SERVES ONE FOR 28 | SERVES TWO FOR 48

CAVIAR

OSETRA BLACK CAVIAR, SMIRNOFF SHOT, TRADITIONAL ACCOUTREMENTS
MARKET PRICE

SOUPS

CLASSIC LOBSTER BISQUE

LOBSTER MORSELS, CRÈME FRAÎCHE 16

FRENCH ONION GRATINÉE

SERVED IN A WHOLE ONION 12

SALADS

SALADE L'EUROPE

BABY FIELD GREENS, ARTICHOKE HEARTS, BLACK OLIVES, TOMATOES, HOUSE DRESSING 14
ADD STILTON BLEU CHEESE +3

CLASSIC CAESAR SALAD**

ROMAINE HEARTS, GRATED PARMESAN, HOUSE-MADE CROUTONS 12
ANCHOVIES UPON REQUEST

WEDGE SALAD

CRISP ICEBERG LETTUCE, GRANNY SMITH APPLES, CANDIED APPLEWOOD-SMOKED BACON, WALNUTS & HOUSEMADE BLEU CHEESE 16

OUR CHEFS WILL ACCOMMODATE ANY SPECIAL DIETARY NEEDS, RESTRICTIONS AND FOOD ALLERGIES. PLEASE LET YOUR SERVER KNOW. GLUTEN-FREE OPTIONS AVAILABLE.

**Consumption of raw or undercooked foods may increase the risk of food borne illnesses.

A 20% gratuity will be added to parties of 6 or more.

A \$8 charge will be applied to split menu items.

FROM THE GRILL

AUSTRALIAN RACK OF LAMB**
ESPRESSO ENCRUSTED, MISSION FIG DEMI-GLACE 54

FILET MIGNON**
6 OZ. CUT 45

RIB EYE**
16 OZ. CUT 58

ADD A SAUCE OR TOPPING

SELECT ONE BORDELAISE | AU POIVRE | TRUFFLE BUTTER
(INCLUDED) BLEU CHEESE CRUMBLES | RED WINE MUSHROOM DEMI-GLACE

OSCAR: SUPER LUMP BLUE CRAB, HOLLANDAISE, ASPARAGUS | 15
SAUTÉED FOREST MUSHROOMS WITH HERB BUTTER | 12

TABLESIDE PRESENTATIONS

CHATEAUBRIAND FOR TWO**
CERTIFIED ANGUS BEEF, VEGETABLE
BOUQUETIÈRE WITH BORDELAISE AND
BÉARNAISE 140

DOVER SOLE
WHOLE DOVER SOLE SAUTÉED IN BROWN
BUTTER, FILLETED TABLE SIDE. TOPPED
WITH A CLASSIC LEMON WHITE WINE SAUCE
WITH MUSHROOMS AND CAPERS 59

ENTREES

POTATO CRUSTED GROUPER
FRESH GROUPER, SHREDDED POTATOES,
DIJON BEURRE BLANC 42

ROASTED DUCK
MAPLE LEAF FARMS ½ DUCK OVEN ROASTED,
TOPPED WITH BRANDY SAUCE & CHERRIES 42

FRENCH GROUPER
SAUTÉED GROUPER TOPPED WITH SUPER
LUMP BLUE CRAB, SUN-DRIED TOMATOES
& LEMON BEURRE 48

CHICKEN MILANESE
BREADED CHICKEN BREAST TOPPED WITH
ARUGULA, TOMATOES, ASIAGO CHEESE & BASIL
WITH A BALSAMIC GLAZE 32

ATLANTIC SALMON
PAN-SEARED SCOTTISH SALMON,
BRIE BÉCHAMEL, BRANDIED BERRY
COMPOTE, JASMINE RICE 38

PAPPARDELLE BOLOGNESE
TRADITIONALLY PREPARED FROM VEAL, PORK
& BEEF TOSSED IN PAPPARDELLE PASTA AND
FINISHED WITH PARMESAN 34

VEAL PICCATA
TRADITIONALLY PREPARED WITH A
WHITE WINE SAUCE WITH LEMON &
CAPERS 38

GRILLED VEGETABLE PLATE
SEASONAL VEGETABLES FRESH HERBS, OLIVE
OIL & BALSAMIC GLAZE 26

OSSO BUCO
BRAISED VEAL SHANK,
PARMESAN RISOTTO 42

SIDES

STRING FRIES 7 | CREAMED SPINACH 9 | TRUFFLE PARMESAN FRIES 9
CAULIFLOWER AU GRATIN 10 | ASPARAGUS HOLLANDAISE 12
SAUTÉED FOREST MUSHROOMS WITH HERB BUTTER 12