



4th of july menu

first course

choose one

ocean salad

rocket arugula, mixed greens,
heirloom tomatoes, feta cheese,
red onion, red wine vinaigrette.

chilled lobster bisque

maine lobster, brandy cream.

tuna tartare*

tuna tartare, avocado, sushi rice,
micro greens, chive oil.

lamb chop lollipop trio*

lamb chops and chimichurri marinated
with carrots, tomatoes, and onion ragu.

main course

choose one

1 ½ pound lobster*

roasted red potatoes, asparagus,
grilled herbed corn.

free range breast of chicken

basmati rice, roasted green
and red grapes, tarragon.

surf and turf*

new york strip, jumbo grilled head-on prawns,
mashed potatoes, roasted baby carrots.

branzino

summer succotash, corn, red onion,
peppers, green beans, tomato.

shrimp scampi over fettuccine

garlic, lemon butter sauce.

ratatouille quinoa bowl

roasted vegetables, olive oil.

dessert trio

includes one of each:

chocolate chip cookie cup

with ganache and whipped cream.

red velvet cupcake

with blueberry buttercream.

rice crispy treat

dipped in milk chocolate and
topped with pop rocks.

\$125 per person

plus tax & 20% gratuity
sushi is available a la carte,
sushi served separately from the kitchen.
drinks are additional.

one seating only – your table is reserved for the entire night.
reservations for parties of 10 or less.
credit card needed to hold your reservation.
we reserve the right to charge your credit card
for no call no-shows.

+ please inform your server of any allergies prior to ordering+
* consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.

6/11/2021