



APPETIZERS

- WILD GULF SHRIMP*** "GIN" COCKTAIL SAUCE 23
SWEET POTATO SOUP RAS EL HANOUT, CILANTRO, ALMOND BISCOTTI 14
CAESAR SALAD ROMAINE HEARTS, GARLIC PITA CROUTONS, PARMESAN VINAIGRETTE 14
B-L-T WEDGE HOBBS' BACON, BLUE CHEESE, BUTTERMILK HERB DRESSING 14
BABY KALE HONEY CRISP APPLES, QUINOA GRANOLA, TURMERIC 15

ENTREES

- ROASTED GUINEA HEN** CONFIT CHESTNUTS, BRUSSELS SPROUTS, SAUCE CHASSEUR 34

BONELESS CUTS

- 8 OZ FILET MIGNON 52
16 OZ USDA PRIME RIBEYE 55

BONE-IN CUTS

- 18 OZ USDA PRIME DRY-AGED NY 69

FROM THE SEA

- ORA KING SALMON 34

ACCOMPANIMENTS

- KING CRAB OSCAR 15
HALF MAINE LOBSTER 36
GULF SHRIMP 23

SELECTION OF SAUCES 2

- CHIMICHURRI RED WINE
BÉARNAISE STEAK SAUCE
HORSERADISH CREAM

SIDES

- BABY SPINACH 10**
CRISPY SHALLOT, MORNAY
- FRIED CAULIFLOWER 12**
CURRY AÏOLI
- BOK CHOY 10**
GARLIC-YUZU TERIYAKI
- DELICATA SQUASH 12**
PEPITA SALSA, GOAT CHEESE
- POTATO PURÉE 11**
SOUR CREAM, CHIVES
- MAC & CHEESE 14**
BLACK TRUFFLE
- BRUSSELS SPROUTS 11**
HONEY, LIME
- MAITAKE MUSHROOMS 13**
SWEET & SOUR

DESSERT

- GRASSHOPPER PIE PARFAIT**
MINT CHOCOLATE GANACHE, WHIPPED CREAM 8
- MICHAEL MINA'S SIGNATURE COOKIES**
CHOCOLATE CHIP PECAN, DOUBLE CHOCOLATE CHIP 6
- VANILLA POT DE CRÉME :: 7**
WARM BEIGNETS, POWDERED SUGAR 7