

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES.

Dinner MENU

s o m e w h e r e
d i n e b a r

SEAFOOD TOWER

Oysters + Tiger Shrimp + Tuna + Snow Crab + Mussels [GF]
155

RAW PIECES

- SESAME CRUSTED TUNA TATAKI** 25
Avocado Puree + Serrano Peppers +
Ponzu Dressing + Crispy Shallots [GF]
- OYSTERS** (MP) 44
Horseradish + Lemon + Hot Sauce + Mignonette [GF]
- XO STEAK TARTARE** 22
XO Sauce + Black Garlic Emulsion + Pickled
Mushrooms + Watermelon Radish [GF Option Available]
- TUNA TACOS** 19
Miso Aioli + Ponzu + Red Cabbage Slaw +
Avocado + Serrano Pepper

STARTERS

- ARTISANAL CHEESES** 25
Artisanal Cheese + Seasonal Jam + Seasonal
Pickled Vegetables + Crostinis [GF Option Available][V]
- JAPANESE DUMPLINGS** 17
Chicken and Vegetable Dumplings + Garlic Chili
Sesame Sauce + House Chili Oil + Cilantro + Miso Mayo
[Vegetable Dumpling Option Available]
- CRISPY CALAMARI** 19
Tempura + Lemon + Spicy Chorizo Aioli +
Togarashi + Parsley
- BURRATA SALAD** 19
Burrata + Strawberry Consomme + Honeydew Melon + Pumpkin
Seeds + Aged Balsamic + Basil [GF Option Available][V]
- DUCK BAO BUNS** 20
Confit Duck Legs + Smoked Rum BBQ Sauce +
Red Cabbage Slaw + Cilantro
- PEI MUSSELS** 21
Nduja Cream Sauce + Shaved Fennel + Baguette
- GRILLED OCTOPUS** 29
Romesco Sauce + Toasted Almonds, Broccolini

SIDE PIECES

- FRIES** 8
Garlic Aioli [GF][V]
- YAM FRIES** 10
Spicy Chorizo Aioli [GF]
- TRUFFLE FRIES** 13
Truffle Oil + Parmesan + Garlic Aioli [GF][V]

MAINS

- CHATEAUBRIAND FOR TWO** 95
Bordelaise Sauce + Herb Butter + Buttered Seasonal
Vegetables + Mushrooms + Roasted Potatoes [GF]
Add Shrimps 15
- STRIPLOIN** 44
Bordelaise Sauce + Herb Butter + Buttered
Seasonal Vegetables + Roasted Potatoes [GF]
Add Shrimp 15
- LAMB LOIN CHOPS** 37
Tzatziki + Roasted Potatoes + Roasted Cherry
Tomatoes + Grilled Market Vegetables
- SALMON EN CROUTE** 36
Puff Pastry + Lemon Caper Sauce +
Spinach + Roasted Potatoes
- BLACKENED CHICKEN & SHRIMP** 34
Asparagus + Lemon Orzo + Grilled Pineapple
- RICOTTA AND SPINACH RAVIOLI** 32
House-Made Ravioli + Lemon Leek
Sauce + Cherry Tomato [V]
- SEARED HALLOUMI SALAD** 22
Watermelon + Arugula + Fresh Mint + Pickled Red
Onion + Olive Oil + Balsamic + Pumpkin Seeds [GF][V]
- TROFIE PASTA** 26
Tiger Shrimp + Basil Pesto Cream Sauce +
Cherry Tomatoes + Aged Parmesan
[Vegan Option Available]
Add Shrimp 15
- CHUCK BURGER** 19
6 Oz Chuck Patty + Caramelized Onions +
Monterey Jack Cheddar + Arugula + Tomatoes +
Garlic Aioli + Potato Bun + Fries
Add Bacon 3
Beyond Patty [V] 3

SWEET THINGS

- ORANGE VANILLA PANNA COTTA** 13
Ginger Bread Crumb + Orange Sauce [GF][V]
- LEMON BUTTER SHORT CAKE** 13
Pistachio White Chocolate Bark + Berry Jam [V]
- CHOCOLATE BROWNIE** 13
Espresso Ice Cream + Whipped Cream +
Mint + Berries [GF][V]
- SORBET** 13
Fresh Berries + Mint [GF][Vegan]

MENU CREATED BY EXECUTIVE CHEF

Nakul Gulati